

ENGLAND AND AMERICA'S
NEW AND USEFUL
RECEIPT BOOK;


VALUABLE FOR ALL
FAMILIES, TRADESMEN, SHOPKEEPERS,
HOUSEWIVES, FARMERS, &c., &c.,

By A. W. CHASE, M. D., OF AMERICA.

IMPROVED BY
H. S. LINCOLN HOWS, OF ENGLAND.

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DR. CHASE'S VARIOUS RECEIPTS.

FOR MERCHANTS, GROCERS, DRUGGISTS, TANNERS, SHOE-
MAKERS, SADDLERS, PAINTERS, JEWELLERS, TINNERS,
CABINET-MAKERS, BLACKSMITHS, HAIRDRESSERS, FAR-
RIERS, COOKS, &c.

ACI

ALC

ACIDITY in Beer.—When the beer or ale is drawn, put a little carbonate of soda, or potass, in the pot; it will much improve the flavour and freshness of the beer, and it is quite wholesome— $\frac{1}{4}$ teaspoonful to a pint, or rather less.

ACIDS, *Poisonous.*—The usual and efficacious remedies are the same as under *Arsenic*, which see. Or use soda, pearlash, or soap, dissolved in water.

ACID STAINS, *to remove.*—Place some pearlash and scraped soap upon the stains; wrap up, and boil the linen till the stain disappears; repeat, if necessary; wring out in clean water.

ALBANY BREAKFAST CAKES.—Ten well beaten eggs; 3 pints of milk, blood warm; melted butter, $\frac{1}{4}$ lb.; and 2 teaspoonfuls of salt. A teaspoonful of saleratus dissolved in a teaspoonful of hot water. Make a thick batter with white Indian meal, and bake in buttered tins an inch thick when put in. Bake 30 or 40 minutes, in a quick oven.

ALCOHOL, *Poison.*—Give an emetic, or mustard and water; also give spirits of hartshorn, and dash cold water on the head.

ALE, *home brewed*.—Take 8 or 9 bushels of malt, 12 lbs. of hops, and 5 quarts of yeast. The malt being ground, is mixed with 72 gallons of water at 160°, and covered up for 3 hours, when 40 gallons are drawn off, into which the hops are put, and left to infuse. Sixty gallons of water at 170° are then added to the malt in the mash-tub, and well mixed, and after standing 2 hours, 60 gallons are drawn off. Boil the wort from these two mashes with the hops for 2 hours, and after cooling to 65°, strain into a fermenting tub. Then barrel it; add the yeast, and work for 27 hours.

ALE, *Fine Welsh, to brew*.—Pour 21 gallons of hot water (but not boiling,) on four bushels of malt. Let it stand 3 hours closely covered, during which time infuse 2 lbs. of hops in a little hot water, and put the water and hops into the tub, run the wort upon them, and boil the whole 3 hours, then strain off the hops, and keep the malt for small beer.

Let the wort stand till sufficiently cool to receive the yeast, of which put in one quart taken from ale or small beer. Mix it well, and often. When the wort has done working, (generally on the third day,) the yeast will sink a little in the middle, then remove it, and tun the ale as it works out. Pour a quart in at a time very gently. Lay a bit of paper over the bung-hole, about 3 days before you close it up.

Small beer may be prepared from the grains, as before mentioned. When barrels are empty, the tap-hole should have a cork driven in, and the vent peg should also be hammered in tight, which will prevent beer casks from becoming musty.

ALE OR BEER *turned sour, to restore*.—To a kilderkin of beer throw in at the bung a quart of oatmeal; lay the bung on loose two or three days, then stop it down close, and let it stand a month. Or throw in a piece of chalk as big as a turkey's egg, and when it has done working, stop it close for a month, then tap it.

ALE POSSET.—Put a small piece of bread into a

pint of milk, and set it over the fire. Put nutmeg and sugar into a pint of ale, and when your milk boils, pour it upon the ale. Let it stand a few minutes to clear, and it will be fit for use.

ALMOND CAKES.—Blanch 1 lb. of Jordan almonds, beat them very fine, with a little orange-flower water, to keep them from oiling. Boil $1\frac{1}{4}$ lbs. of fine sugar to a high candy, and put in the almonds. Take two lemons, grate off the rind very thin, and put as much juice as to make it of a sharp taste; put this mixture into glasses, set them in a stove, stirring often, that it may not candy; and when it is a little dry, part it into small cakes upon sheets of paper, to harden.

ALMOND CUSTARDS.—Take a pint of cream, blanch and beat $\frac{1}{4}$ lb. of almonds fine, with 2 spoonfuls of rose-water, and a little grated cinnamon. Sweeten it to your palate. Beat up the yolks of 6 eggs, stir all together one way over the fire, till it is thick; then pour it out into your cups.

ALMOND FRAZE.—Blanch, and steep 1 lb. of almonds in a pint of cream, 10 yolks of eggs and 4 whites; pound the almonds in a mortar; mix them again in the cream and eggs, put in sugar and grated bread, and stir them together. Put fresh butter into a pan, and when hot pour in the batter, stirring it till of a good thickness. When done, turn it into a dish, and throw sugar over.

ALMONDS, *Milk of, to render the complexion fair.*—Bruise some sweet almonds in a mortar, and add water very gradually, a pint to 20 or 30 almonds; add sugar to prevent the separation of the oil from the water. Mix intimately, strain through a flannel, and perfume the mixture with orange-flower water.

ALMOND PUDDING.—Beat $\frac{1}{2}$ lb. of suet and a few bitter almonds with a spoonful of water; then mix 4 ozs. of butter, 4 eggs, 2 spoonfuls of warm cream with the butter, 1 tablespoonful of brandy, a little nutmeg, and

sugar to taste. Butter some cups, half fill, and bake the puddings. Serve with butter, wine, and sugar.

ALMOND PUDDING, *Boiled*.—Beat $\frac{1}{2}$ lb. of sweet almonds small, with 3 spoonfuls of rose-water, add a gill of sherry; mix in $\frac{1}{2}$ lb. of fresh butter melted, with 4 yolks of eggs, 2 whites, a quart of cream, $\frac{1}{4}$ lb. of sugar, $\frac{1}{2}$ a nutmeg grated, one spoonful of flour, and 3 spoonfuls of crumbs of white bread; mix all well together, and boil it. It will take half-an-hour boiling.

ALMOND RICE.—Blanch the almonds, and pound them in a mortar; mix them in a little boiling water, press them as long as there is any milk in the almonds, adding fresh water every time; to every quart of almond juice, a $\frac{1}{4}$ lb. of rice, and 2 or 3 spoonfuls of orange-flower water; mix all together, and simmer over a slow fire, stirring often; when done, sweeten it to your palate; put it into plates, and throw beaten cinnamon over it.

ALMOND TART.—To $\frac{1}{2}$ lb. of almonds blanched, finely beat with orange-flower water, put a pint of thick cream, two Naples biscuits grated. 5 yolks of eggs, and $\frac{1}{2}$ lb. of sugar; put all into a dish, garnished with paste, and lay slips in diamonds across it. Bake it in a cool oven, and stick slips of candied citron on each diamond.

ALPACA, *to render Waterproof*.—Dissolve india-rubber in wood naphtha, till it feels sticky between the finger and thumb; stretch fine calico on a flat board or table, and brush the surface smooth; then dip a soft brush slightly into the varnish, and lay on the cloth a very thin coating. Before it dries, lay the alpaca upon the cloth, place a sheet of smooth paper upon it, and rub over it with a brush, then weight it down till dry.

AMERICAN BISCUITS.—Flour, 4 lbs.; butter, $\frac{1}{2}$ lb.; milk or water, 1 pint. Rub the butter well into the flour, and well wet them up. Break your dough well, and bake carefully in a hot oven.

AMERICAN SANDWICHES.—Take $\frac{1}{2}$ lb. of cold boiled ham or tongue, chop it fine, and put it into a basin,

with a tablespoonful of chopped pickles, a teaspoonful of mustard, and a little pepper. Put about 6 ozs. of butter in a basin, and stir it quickly with a spoon till it is like cream ; add the chopped meat and the seasoning, and mix ; then cut some bread into thin slices, cut some very thin slices of veal, fowl, or game ; spread a slice of the bread with the above mixture, then a slice of the meat ; put on another slice of bread, and so on, until you have the quantity you require. Put into small shapes. These sandwiches are very acceptable for breakfast or for evening parties.

ANCHOVIES, *Essence of.*—Take 50 or 60 anchovies, mix them without the bone, but with some of their own liquor well strained ; add to them a pint of water, in which let them boil till dissolved, which generally happens in 5 minutes. When cold, strain and bottle it, take care to close it well.

Should your stock of anchovies become dry, the deficiency may be well supplied by pouring upon them beef brine.

ANTS, *to destroy.*—Open the nest, put in quick lime, and throw water upon it.—Or use Gas-Lime from the Gas-House.—Or use Gas-tar.—The same articles put into the haunts of cockroaches will destroy them.

APPLES, *fried.*—Take nice sourish cooking apples, and cut into slices $\frac{1}{4}$ inch thick. Put lard or butter into a frying-pan to about $\frac{1}{2}$ inch deep or more. Make hot, and then put in the apples. Fry one side brown ; then turn, and put a little quantity of sugar on the browned side of each slice. Brown the other side. Serve up hot.

APPLES, *to roast.*—Take ripe sourish apples, and cut out the stem and flower end, so as to remove the skin from those cup-shaped cavities ; wash and place them in a dripping pan ; fill the cavities with sugar, and put some between the apples also, with a few lumps of butter over the sugar ; bake in the oven till nice and soft.

Take them up on plates with a spoon, and pour over them the syrup in the pan.

APPLE CUSTARD—*Very nice*.—Take tart apples, quite juicy, stew and rub them, (as in *Apple Custard Pie*) and to 1 pint of the apple, beat 4 eggs, and put them in, with a tablespoonful of sugar, 1 of butter, and $\frac{1}{2}$ a grated nutmeg.

APPLE CUSTARD PIE—*Very nice*.—Peel sour apples ; stew until soft, and not much water left in them ; rub through a cullender ; beat 3 eggs for each pie to be baked, and put in at the rate of 1 cup of butter and 1 of sugar for 3 pies ; season with nutmeg. The quantity may be altered as you like. When baked, frost them as directed in *Lemon Pie*.

APPLE FRITTERS.—Dissolve 1 teaspoonful of saleratus in 1 pint of sour milk ; put in 3 eggs well beaten, and flour to make a soft batter ; chop 6 apples to about the size of small peas, and mix them well in the batter. Fry them in lard. To be eaten with butter and sugar. It is very nice.

APPLE JELLY.—Pare and core juicy apples ; cut them in pieces, put them into a pan with water, and boil gently to a pulp, stirring constantly ; and put this through a jelly-bag. To each quart of this juice add 1 lb. of loaf sugar ; boil, skim, and when it jellies, remove from the fire, pour it into pots, and when cold tie it over. Do not boil it too much, or it will taste like treacle. Any preserved fruit may be put into this jelly free of its syrup, by boiling fruit in it, and putting it into the glasses while hot. Apple jelly may also be added, to give solidity to jams. Rhubarb jelly may be made just like apple jelly, but it will require longer boiling before you add the sugar to it.

APPLE MARMALADE.—Scald apples till they will pulp from the core ; then take an equal weight of sugar in large lumps, just dip them in water, and boiling it till it can be well skimmed, and is a thick syrup, put to it the pulp, and simmer it on a quick fire a quarter of an hour. Grate a little lemon-peel before boiled, but if too much, it will be bitter.

APPLE MERANGE.—Put a bottom crust into a deep dish, as for a pie ; pare, slice, and stew some nice acid apples, sweetening slightly ; place a layer $\frac{1}{2}$ inch thick of the apples upon the crust ; then put on a layer of nice bread, spread with butter as for eating ; then another of the apples larger. Bake in the oven ; when done, have the whites of eggs beaten, and mixed with white sugar ; place this upon the merange, and put in the oven a few minutes, to brown the egg mixture. Serve with sweetened butter sauce, adding nutmeg or lemon wine, as desired.

APPLE PIE.—Pare, core, and cut the apples into suitable pieces ; put them into a dish with a paste round the edge ; when one layer is in, sprinkle with sugar, and add a few cloves and finely cut lemon-peel, with a little juice ; put in the remaining slices of apples, more sugar, and a little water, with a little cinnamon, if you like.

APPLE PIE, *Digestible*.—Instead of making a rich crust, which is so unwholesome, mix it up as you would for biscuit, using sour milk and saleratus, with a little lard or butter only ; mix the dough quite stiff, roll out rather thin, lay it upon a tin or plate ; slice or chop ripe apples, and lay them on rather thick, sugar them according to the acidity of the apples. Put on a top crust, wet it with well-beaten egg, and bake well. This crust is easily digested.

APPLE PUDDING, *Boiled*.—Flour, 1 lb. ; butter, $\frac{1}{4}$ lb. ; from 12 to 20 apples.

Make a plain paste of the flour and butter. Sprinkle your pudding bag with flour, roll the paste thin, and lay inside of the bag, and fill the crust with apples nicely pared and cored. Draw the crust together, and cut off any extra paste about the folds ; tie the bag tight, and put it into boiling water. Boil it 2 hours. A layer of rice, nicely picked and washed, sprinkled inside the bag, instead of crust, makes a very good pudding, called an *Avalanche*.

Common Dough rolled out makes a fine crust for the above, especially with a little butter worked in it. It is more healthful than the unleavened crust.

APPLE TARTS, *Spiced*.—Rub stewed or baked apples through a sieve, sweeten them, and add powdered mace and cinnamon enough to flavour them. If the apples are not very tart, squeeze in the juice of a lemon. Some persons like the peel of the lemon grated into it. Line soup dishes with a light crust, double on the rim, and fill them and bake them until the crust is done. Little bars of crust, a quarter of an inch in width, crossed on the top of the tart before it is baked are ornamental.

APRICOT PUDDING, *to make*.—Coddle 6 large apricots very tender, break them very small, sweeten them to your taste. When they are cold, add 6 eggs, only two whites well beaten; mix them well together with a pint of good cream, lay a puff paste all over your dish, and pour in all your ingredients. Bake it half an hour, do not let the oven be too hot; when it is enough, throw a little fine sugar all over it, and send it to the table hot.

ARMENIAN CEMENT, *for firing precious stones*.—Dissolve $\frac{1}{4}$ oz. of gum mastie, powdered, in spirits of wine, just sufficient; and then dissolve isinglass in brandy to make a thick glue, adding a little gum ammoniacum. Mix the whole and heat. When used, put the phial, or bottle in boiling water. It is very useful for uniting glass, china, jewelry, &c.

ARROWROOT BLANC MANGE.—Take 2 tablespoonfuls of arrowroot to 1 quart of milk, and a pinch of salt. Seald the milk, sweeten it, and then stir in the arrowroot, which must first be wet up with some of the milk. Let it boil up once. Orange water, rose water, or lemon peel, can be used to flavour it. Pour it into moulds to cool.

ARROW-ROOT PUDDING.—Three tablespoonfuls of arrow-root, mix well in a little cold water, put it into a quart of boiling milk, stirring it constantly; when cool, add 2 eggs, well beaten, and serve with sweet sauce. Bake half an hour.

ARSENIC, *Antidote to*.—Take immediately 2 tablespoonfuls of Magnesia in milk; or take 3 spoonfuls of mus-

tard in half a cup of warm water, and try to put a feather down the throat, to cause vomiting.

ARTICLES OF DRESS, *to renovate*.—Oils and grease form the greater part of simple stains. They attract dust, and retain it so strongly, that their removal cannot be effected by the brush. Alkalies are the most powerful solvents of grease, but they act too strongly upon silk and wool, and in some cases change too powerfully the colours of dyed stuffs. The best substances for this purpose, are 1. Soap; 2 Chalk, fuller's earth, soap-stone. These should be mixed with a little water into a thin paste, spread upon the stain, and allowed to dry. Then brush off. 3. Ox-gall and yolk of eggs will dissolve fatty bodies without affecting perceptibly the texture or colours of cloth. The ox-gall should be purified, to prevent its greenish tint from marring the brilliancy of dried stuffs, or the purity of whites. 4. The volatile oil of turpentine will only take out recent stains; for which purpose it ought to be previously purified by distillation over quick-lime. Wax, rosin, turpentine, pitch, and all resinous bodies in general, may be dissolved out by pure alcohol or spirits of wine. Iron mould or rust stains may be taken out with a strong solution of oxalic acid. If the stain is recent, cream of tartar will remove it.

ARTIFICIAL COLD.—A very intense degree of cold, sufficient for the turning of liquids into ice, may be produced by mixing equal parts of muriate of ammonia and saltpetre, both finely powdered, in about 6 parts of water, even in the hottest day in summer.

ASPARAGUS, *to dress*.—Scrapo the stalks carefully till they look white, and are even alike, throw them into a stew-pan boiling. Put in salt, and tie the asparagus in little bundles. Boil, and when they are a little tender take them up. If you boil too much you lose both colour and taste. Cut a slice of bread half an inch thick, toast it brown on both sides, dip it in the Asparagus liquor, and lay it in the dish: pour a little butter over the toast; lay the asparagus on the toast all round the dish, the white

tops outward. Do not pour butter over the asparagus, for that makes them greasy to the fingers, but have your butter in a basin, and send it to table.

ASPHALTE.—If this substance is freely applied to foundation walls, it will prevent the rising of damp, and its durability is known to withstand different temperatures.

ASPHALT ROOFING.—The flexible asphalt is perhaps one of the best articles for roofing; it is durable, light, and economical; it is a non-conductor of heat, is impervious to damp, and will bear a heat of 220 deg. without injury.

ATMOSPHERE, *to purify*.—Fill a saucer with chloride of lime, and add a little vinegar and water. It will purify the atmosphere of a sick room instantly.

AUNT NELLY'S PUDDING. — *An old Family Receipt*.—Flour, $\frac{1}{2}$ lb. ; treacle or sugar, 7 ozs. ; chopped suet, 6 ozs. ; the peel and juice of a lemon ; a little candied lemon ; 4 tablespoonfuls of cream, 2 or 3 eggs. Mix and beat all together. Boil in a buttered basin. For sauce, melted butter and sherry, with apricot jam.

B

BACON, *Spiced*.—Take out all the bones of a side or middle. Put it into a pan of water for 12 hours, to extract the blood, changing the water till colourless. Then put the meat into pickle, made thus :—water, 1 gal. ; $\frac{1}{4}$ lb. salt. ; sal prunelle, $\frac{1}{4}$ lb. ; coarse sugar, 1 lb. Let the meat remain in this pickle 2 or 3 weeks ; then take it out, wipe it well, and shred sage and bay leaves very small. Mix well, and add white pepper, and strew well over the inside of the meat. Roll it very tightly up, and tie a string round it 2 inches apart, knotting the string at every round, so that when fillets are cut off for cooking, the remainder of the collar may remain confined. Smoke it well for 12 days.

BAKING POWDERS.—Baking soda, 6 ozs. ; cream of tartar, 8 ozs. ; dry from all dampness by spreading on paper and placing in the oven a short time ; mix and keep dry in bottles

The proper quantity will be 1 teaspoonful to each quart of flour baked. Mix with cold water, and bake *immediately*. This baking powder is easily made, and does not cost over half as much as to buy already made. It makes biscuits very nice without milk or shortening. Yet if milk is used, it is much richer. These powders are designed for those who are far from civilized conveniences, and for those who prefer this kind of bread or biscuit to that raised with yeast or sour milk and saleratus.

BAKING POWDERS, for Biscuit without Shortening.—Bi-carbonate of soda, 4 ozs. ; cream of tartar, 8 ozs. ; and properly dry them, and thoroughly mix. It should be kept in well-corked bottles to prevent dampness which neutralizes the acid.

Use about 3 teaspoonfuls to each quart of flour being baked ; mix with milk, if you have it, if not, wet up with cold water, and put *directly* into the oven to bake.

BALM OF A THOUSAND FLOWERS. — This is very cheap and simple.

Deodorized alcohol, 1 pint ; nice white-bar soap, 4 ozs. ; shave the soap when put in ; let it stand in a warm place until dissolved ; then add oil of citronella, 1 dram. ; and oils of neroli and rosemary, of each $\frac{1}{2}$ drachm.

It is highly recommended as a perfume ; but it is more particularly valuable to put a little into warm water, with which to cleanse the teeth.

BANNOCK, Indian.—Take 1 pint of Indian meal, and stir into it a pint of sour milk, half a teaspoonful of salt, a spoonful of molasses, and a spoonful of melted butter. Beat 2 eggs and add, and then stir in a pint of wheat flour. Then thin it with milk to the consistency of drop cakes, and when ready to bake, stir in a heaped teaspoonful of saleratus dissolved in hot water. Pour into square buttered tins an inch thick, and bake fifteen minutes.

BARBERRIES, to pickle.—Take white wine vinegar, and water, of each an equal quantity ; to every quart put in half a pound of moist sugar, pick the worst of your barberries, and boil them in this liquor, and put the best into glasses. Boil it till it looks of a fine colour, let it stand till cold, strain through a cloth, wringing it to get all the colour from the barberries. Let it settle, and pour it clear into the glasses. Cover them close with a bladder and leather.

BARLEY SUGAR.—Put clarified syrup into a saucepan with a spout, if little is wanting to be made, and boil it till it becomes thickish, taking off all the scum ; prepare a marble stone, rub with butter to prevent sticking, pour the syrup gently along the marble in long sticks of any thickness ; twist it, while hot, at each end, and let it remain till cool. The rasped rind of lemon, boiled with the syrup, gives it a very agreeable flavour ; and the best is so prepared.

BARLEY WATER.—Put a quarter of a pound of pearl-barley to 2 quarts of water. Boil it half away, and strain it off. Add 2 spoonfuls of white wine, and sweeten to taste.

BARLEY WINE.—Take $\frac{1}{2}$ lb. of French barley, boil it in 3 waters, and save 3 pints of the last water ; mix it with a quart of sherry, half a pint of borage water, as much clary water, a little red rose water, the juice of 5 or 6 lemons, $\frac{3}{4}$ lb. of fine sugar, and the thin yellow rind of a lemon ; brew all these quick together, strain and bottle it up ; it is pleasant in hot weather, and very good in fevers.

BATTALIA PIE.—Take 4 small chickens, 4 pigeons, and 4 young rabbits ; cut them in pieces, season them with savoury spice, lay them in the pie, with 4 sweetbreads sliced, and 4 sheeps' tongues, with savoury balls and oysters ; lay on butter, and close the pie with a lair.

BATTER PUDDING.—Take 6 ozs. of fine flour, a

little salt, and three eggs ; beat well with a little milk added by degrees, until it is as thick as cream—put into a buttered dish, and bake from 40 to 50 minutes.

BECHEMEL SAUCE.—This is a stiff white sauce, somewhat like cream, but thicker, even approaching to a batter. Take strong veal gravy, boil, skim, and thicken it with flour and water, or a piece of butter rolled in flour ; add more gravy, and when sufficiently boiled, strain off ; put cream enough to make it entirely white, and of the consistency of a light batter ; then just simmer it together, but do not boil above a minute or two, or it will injure the colour.

BEEF, to choose.—See *Meat to choose*.

BEER, to improve the flavour of.—When you boil the malt and hops, add ginger and cloves, a few scalded hops, and a few coarse biscuits.

BEEF, to pickle for Winter.—Cut your beef into sizable pieces, sprinkle a little salt on the bottom of the barrel only, than pack your beef without salt amongst it, and when packed pour over it a brine made by dissolving 6 lbs. of salt for each 100 lbs. of beef in just sufficient cold water to cover it.

BEEF, to roast.—If it be a sirloin, butter a piece of writing paper, and fasten it on the back of your meat with small skewers, and lay it down to a strong fire. When your meat is warm, dust on some flour, and baste it with butter ; a quarter of an hour before you take it up remove the paper, dust on a little flour, and baste it with butter, that it may have a good froth. Garnish the dish with scraped horse-radish, and serve it up with potatoes, brocoli, French beans, cauliflowers, or celery. The rump is excellent roasted.

BEEF, to salt, to keep a year.—To 50 lbs. of beef, take 2 quarts of rock salt pounded very fine, 2 ozs. of salt-petre made very fine, 4 lbs. of brown sugar, all well mixed.

Scatter some over the bottom of the barrel, lay down 1 layer, and over that scatter the proportion of salt belong-

ing to such a proportion of the meat, allowing rather the most to the top layers. Pack all down very close, and if any scum should arise, sprinkle a pint or more of salt over the top.

BEEF, *A la Mode*.—Take 1 lb. of beef, cut it full of holes entirely through it, roll strips of raw salt pork or bacon, in a seasoning made of thyme, cloves, and pepper and salt, half a teaspoonful of each ; then draw these strips through the holes in the beef.

Put some small onions, say half a dozen, with a $\frac{1}{4}$ lb. of butter into a sauce-pan with 2 tablespoonfuls of milk and stew them till soft, put the beef and these onions into a pot, (you can stew the onions in the pot instead of the sauce-pan if you prefer it,) pour on hot water just enough to cover it, and let it cook slowly 4 or 5 hours. Just before taking it up, add a pint of wine, either Port or Claret. The onions can be cooked separately if preferred.

BEEF A-LA-MODE, *Ragout*.—Interlard a buttock of beef with slices of fat bacon, dipped into vinegar ; roll it up with chopped spice, sage, parsley, thyme, and green onions ; bind it close with coarse tape, and put it into a saucepan. When it is half-done, turn it ; and let it stand on a stove twelve hours. It is fit to eat cold or hot. When it is cold, slice it out thin, and toss it up in a fine ragout of sweetbreads, oysters, mushrooms, and palates.

BEEF A-LA-ROYALE.—Bone a brisket of beef, and make holes in it about an inch from each other. Fill one hole with fat bacon, a second with chopped parsley, and a third with chopped oysters. Season the stuffings with pepper, salt, and nutmeg. Put it into a pan, pour on it a pint of boiling wine, dredge it with flour, and bake it 3 hours : skim off the fat, dish the meat, and strain the gravy over.

BEEF, *Brisket of*.—Rub the brisket with common salt and saltpetre, and let it lay 4 days. Lard the skin with fat bacon, put it into a stewpan, with a quart of water, a pint of port wine, $\frac{1}{2}$ lb. of butter, a bunch of sweet

herbs, 3 or 4 shallots, some pepper, and $\frac{1}{2}$ a nutmeg grated. Cover the pan close, and stew it over a gentle fire, for 6 hours. Fry some square pieces of boiled turnips brown. Strain the liquor the beef is stewed in, thicken it with burnt butter, mix the turnips with it, and pour all together over the beef. Serve it up hot, and garnish with lemon, sliced.

BEEF BROTH.—Put a leg of beef with the bone well broke, in your pan, with a gallon of water. Take off the skum as it rises, and add 2 or 3 blades of mace, a small bunch of parsley, and a crust of bread. Boil it till the beef is quite tender. Lay some toasted bread cut in pieces in your tureen, next the meat, and pour broth over it.

BEEF, to Collar.—Lay a flank of beef in ham brine a fortnight, dry it in a cloth; take out the leather and skin, cut it across and across; season it with spice, 2 anchovies, a handful of thyme, parsley, sweet marjoram, winter savoury, onions, and fennel; strew it on the meat, roll it in a hard collar in a cloth, sew it, tie it at both ends, and put it in a collar pot, with a pint of port wine, ecci-neal, and 2 quarts of spring water. When cold, take it out of the cloth.

BEEF COLLOPS, to Stew.—Cut raw beef, as veal is cut for Scotch collops. Put the collops into a stewpan, with a little water, a glass of sherry, a shallot, a little dried marjoram rubbed to powder, salt and pepper, and a slice of fat bacon. Set them over a quick fire till the gravy is drawn out. Add a little mushroom juice; serve them up hot, and garnish with sliced lemon, or small pickles and red cabbage.

BEEF COLLOPS, to Fry.—Cut your beef into slices, about 2 inches long, lay them upon your dresser, and hack them with the back of a knife; grate a little nutmeg, and dust some flour over them; put them into a stewpan, and as much water as you think sufficient for sauce; shred half an onion, a little lemon-peel very fine, a bundle of sweet herbs, and a little pepper and salt; roll a piece of

butter in flour, set them over a clear fire till they begin to simmer, and shake them often ; simmer them for 10 minutes, take out your herbs, and dish them up. Garnish the dish with pickles and horseradish.

BEEF GOBBETS.—Cut any piece of beef, except the leg, or cheek, in pieces, the size of a pullet's egg. Put them into a stewpan, and cover them with water. Stew them 1 hour, and skim them. Add a little mace, cloves, and whole pepper, tied up loose in a muslin rag, some celery and parsley cut small, salt, turnips and carrots cut in slices, a bundle of sweet herbs, and a large crust of bread. Cover all close, and stew till tender. Take out the herbs, spices and bread, and add a French roll fried and cut in four. Dish up all together.

BEEF, Mutton, and Potatoe Pie.—Take a deep dish, butter it, and put in it a layer of mashed potatoes, seasoned with butter, pepper, salt and minced onions. Take slices of beef, or mutton, and season them with pepper and salt, lay them with small bits of salt pork over the potatoes. Then fill the dish with alternate layers, as above described, having the upper one potatoes. Bake an hour, or an hour and a half.

BEEF SIRLOIN, *Inside forced.*—Raise the fat of the inside of a sirloin of beef, cut out the meat close to the bone, and chop it small, with 1 lb. of suet ; add crumbs of bread, lemon-peel, thyme, pepper, salt, half a nutmeg grated, two shallots chopped fine, mixed with a glass of red wine. Put the meat where you took it from ; lay over the skin and fat, skewer it down, and cover it with paper, which must remain on till the meat is dished up. Boil a quarter of a pint of port wine, two shallots shred, and pour it into the dish, with the gravy from the meat. Serve and garnish with lemon.

BEEF STEAKS, *to broil.*—Cut them from a rump that has hung a few days. Broil them over a coke fire ; put into the dish a little minced shallot, and a tablespoonful of ketchup, and rub a piece of butter on the steak the

moment of serving. Let it be done on one side before it is turned. Pepper and salt should be added when taken off the fire.

BEEF STEAKS, to fry.—Take rump steaks, beat them well with a roller, fry them in half a pint of ale that is not bitter, and whilst they are frying, for sauce cut a large onion small, a little thyme, parsley shred small, grated nutmeg, and a little pepper and salt; roll all together in a piece of butter, and then in a little flour, put this into the stewpan, and shake all together. When the steaks are tender, and the sauce of a fine thickness, dish them up.

BEEF STEAKS and Oyster Sauce.—Strain the liquor from the oysters, and wash in cold water. Simmer the liquor with a bit of mace and lemon-peel. Put the oysters in, stew them a few minutes, and a little cream, and some butter rubbed in a bit of flour: let them boil up once. Have rump steaks well seasoned and broiled, and pour your oyster sauce over the moment they are ready to serve.

BIRD'S NEST PUDDING.—Pare and core 8 or 10 good baking apples; keep them whole; place in a baking dish; fill the core place with sugar and grated nutmeg. Make a custard of eggs and milk sweetened, and pour it over the apples. Bake half an hour.

BISCUIT PUDDING.—Take water, 1 qt.; sugar, $\frac{1}{4}$ lb.; butter, the size of a hen's egg; flour, 4 table-spoonfuls; nutmeg, grated, $\frac{1}{2}$ of one.

Mix the flour with just sufficient cold water to rub up all the lumps while the balance of the water is heating, mix all, and split the biscuit once or twice, and put into this gravy while it is hot, and keep hot until used at table. Place a few minutes only in the oven. It uses up cold biscuit. It is indeed worth a trial.

BLACKBERRY WINE.—Crush the berries, and pour 1 quart of boiling water to each gallon; let the mixture stand 24 hours, stirring occasionally; strain and

measure into a keg, adding 2 lbs. of sugar, and good rye-whisky 1 pint, or best alcohol, $\frac{1}{2}$ pint to each gallon.

Cork tight, and let it stand 2 months, and it will be fit for use. It is invaluable in sickness as a tonic, and nothing is better for bowel disease.

BLACK, Chrome Black, to dye.—For 5 lbs. of goods—blue vitriol, 6 ozs. ; boil it a few minutes, then dip the goods $\frac{3}{4}$ of an hour, airing often ; take out the goods, and make a dye with logwood, 3 lbs. ; boil $\frac{1}{2}$ hour ; dip $\frac{3}{4}$ of an hour and air the goods, then dip $\frac{3}{4}$ of an hour more. Wash in strong suds.

N. B.—This will not impart any of its colour in fulling, nor fade by exposure to the sun.

BLACK COLOUR, For Boots, Shoes, and Harness—Alcohol, 1 pt. ; tincture of iron, $1\frac{1}{2}$ ozs. ; extraet of logwood, 1 oz. ; nutgalls, pulverized, 1 oz. ; soft water, $\frac{1}{2}$ pint ; mix. Or,

Take alcohol, 1 pint ; extraet of logwood and tincture of iron, of each 1 oz. ; nutgalls, pulverized, 1 oz. ; and sweet oil, $\frac{1}{2}$ oz. ; mix.

I have found shoemakers using these colours, each thinking he had the best colour in the world.

BLACK, for dyeing Silk.—Make a weak dye as for black on woollens, work the goods in bi-chromate of potash, at near boiling heat, then dip in the logwood the same way ; if coloured in blue vitriol dye, use about the same heat.

BLACKING.—Ivory black, 4 ozs. ; course sugar, 3 ozs. ; sweet oil, a tablespoonful, a pint of small becr, with half a spoonful of oil of vitriol. Mix gradually.

BLACKING, Self-shining.—This mixture is much used, and sold at a rather high price if purchased at the bootmakers. The following is an easy and economical way of making it : take the whites of 2 or 3 eggs, a lump of sugar, a tablespoonful of spirits of wine ; beat these all well together for ten minutes, then add a little very finely powdered ivory black, sufficient to make it about as thick

as treacle ; stir this in gradually, so as to be perfectly smooth, and it will be found to give a fine polish to dress boots and shoes.

BLACK INK.—Break in a mortar 4 ozs. of the best Aleppo galls. Put them into a quart of clear rain water. Stir every day for 2 or 3 weeks, having the vessel in a warm situation ; add $\frac{3}{4}$ oz. of copperas, and next day 1 oz. of gum arabic, and in a day or two a little alum powdered. To keep from moulding put in a little salt, or a little brandy, or other spirits.

BLACK SILK, *to revive the Black.*—Put 2 teaspoonfuls of powdered ammonia dissolved in $\frac{1}{4}$ pint of warm water. Rub the silk with it on the right side, and smooth it on the wrong side with a moderately heated iron. This process will produce a bright black hue.

BLACK, *to dye Cotton.*—For 5 lbs. of goods—sumac, wood and bark together, 3 lbs. ; boil $\frac{1}{2}$ hour, and steep the goods 12 hours ; then dip in lime water $\frac{1}{2}$ hour ; take out the goods to drain an hour ; add to the sumac liquor, copperas, 8 ozs., and dip another hour ; run them through a tub of lime-water again for 15 minutes. Make a new dye with logwood $2\frac{1}{2}$ lbs., by boiling 1 hour, and dip again 3 hours ; and bi-chromate of potash, 2 ozs. to the logwood dye, and dip 1 hour. Wash in clear cold water and dry in the shade. You cannot get a permanent black on cotton with less labour.

BLACK, *to dye Wool—For Mixtures.*—For 10 lbs. of wool—bi-chromate of potash, 4 ozs. ; ground argol, 3 ozs. ; boil together and put in the wool ; stir well and let it remain in the dye 4 hours. Then take out the wool, rinse it slightly in clear water ; then make a new dye, into which put logwood, $3\frac{1}{2}$ lbs. Boil 1 hour, and add chamber-lye, 1 pint, and let the wool lie in all night. Wash in clear water.

BLACK VARNISH, *for Coal Pans, Tins, &c.*—Asphaltum 1 lb. ; lampblack, $\frac{1}{4}$ lb. ; rosin, $\frac{1}{4}$ lb. ; spirits of turpentine, 1 quart.

Dissolve the asphaltum and rosin in the turpentine ; rub up the lampblack with linseed-oil, just sufficient to form a paste, and mix with the others. Apply with a brush.

BLACK WALNUT STAIN.—When persons use walnut which has sap edges, or if two pieces to be glued together of different shades, or when a poplar pannel, or other wood is to imitate black walnut, take

Spirits of turpentine, $\frac{1}{2}$ gal. ; pulverized gum asphaltum, 1 lb. Put them into an iron kettle and place upon a stove, which prevents the fire getting at the turpentine, dissolve by heat, stirring until dissolved. Put into a jug or can while hot.

Pour out and reduce with turpentine to the shade desired. If used with a brush over a red stain, especially for chairs and bedsteads, it nearly resembles that wood. Mixing a little varnish with the turpentine when reducing it, prevents it from spotting, and causes it to dry quicker. By rubbing a little lampblack with it you can make it a perfect black, if desired.

BLANC MANGE, from "*Maizena*" Corn Flour.—Take 1 quart of milk, and mix with it 4 ozs. or 4 tablespoonfuls of "*Maizena* ;" flavour to taste, then boil 8 or 10 minutes ; cool in a wet mould ; and serve up with milk and jelly, or milk and sugar.

BLUE INK.—Use sweet extract of Indigo ; mix in gum water, according to shade. Indigo may be obtained at the Dyers.

BLUE, to dye.—For 2 lbs. of goods,—alum, 5 ozs. ; cream of tartar, 3 ozs. ; boil the goods in this for 1 hour ; then throw them into warm water, which has more or less of the extract of indigo in it, according to shade desired, and boil again until it suits, adding more of the blue if needed. It is quick and permanent.

BLUE, Light Chemic.—For cold water, 1 gal., dissolve alum, $\frac{1}{2}$ tablespoonful, in hot water, 1 teacupful ; add also chemic, 1 teaspoonful at a time, to obtain the desired colour,—the more chemie is used the darker will be the colour.

BLUE, *on Cotton or Linen—With Logwood.*—If new, boil in strong soap suds or weak-lye and rinse clean ; then for cotton 5 lbs. or linen 3 lbs., take bi-chromate of potash, $\frac{3}{4}$ lb. ; put in the goods, and dip 2 hours ; take out, rinse ; make a dye with logwood, 4 lbs. ; dip in this 1 hour, air, and let stand in the dye 3 or 4 hours, or till the dye is almost cold, wash out and dry.

BLUE, *on Cotton—Without Logwood.*—For 5 lbs. of rags—copperas, 4 ozs. ; boil and dip 15 minutes ; then dip in strong suds, and back to the dye 2 or 3 times ; then make a dye with prussiate of potash, 1 oz. ; oil of vitriol, 3 tablespoonfuls ; boil 30 minutes, and rinse ; then dry.

BOMBAY PUDDING.—Put 4 or 5 slices of buttered bread, an inch thick, into a dish, with sugar to taste, 2 eggs, and rather under a pint of milk. Mix the eggs, sugar, and milk, and pour it over the bread. Let the bread be well soaked. Then have ready some boiling lard, and fry to a nice brown.—This is a very nice and inexpensive dish.

BONE SPAVIN.—See *Ring Bone*.

BOOTS AND SHOES, *to preserve.*—Put 1 lb. of tallow and $\frac{1}{2}$ lb. of rosin in a pot on the fire : when melted and mixed, warm the boots and apply the hot stuff with a painter's brush until neither the *sole nor the upper* will soak in any more. If you want the boots soon to take a polish, dissolve 1 oz. of wax in spirits of turpentine, with a teaspoonful of lampblack. A day after the boots have been treated with the tallow and rosin, rub over them this wax in turpentine, but not before the fire.

Thus the exterior will have a coat of wax alone, and will shine like a mirror. Tallow and grease become rancid, and rot the stitching and leather, but the rosin gives it that antiseptic quality which preserves the whole.

BORAX, *The Virtues of.*—The washerwomen of Holland and Belgium, so proverbially clean, and who get up their linen so beautifully white, use refined borax as a washing powder instead of soda, in the proportion of a

large handful of borax powder to about 10 gallons of boiling water ; they save in soap nearly half. All the large washing establishments adopt the same mode. For laces, cambrics, &c., an extra quantity of the powder is used, and for erinolines (required to be made very stiff) a strong solution is necessary. Borax, being a neutral salt, does not in the slightest degree injure the texture of the linen ; its effect is to soften the hardest water, and therefore it should be kept on every toilette table. To the taste it is rather sweet, is used for cleaning the hair, is an excellent dentifrice, and in hot countries is used in combination with tartaric acid and bi-carbonate of soda as a cooling beverage. Good tea cannot be made with hard water ; all water may be made soft by adding a teaspoonful of borax-powder to an ordinary-sized kettle of water in which it should boil. The saving in the quantity of tea used will be at least one-fifth.

BOTS, in Horses.—When a horse has the bots, it may be known by the occasional nipping at their own sides, and by red pimples or projections on the inner surface of the upper lip, which may be seen plainly by turning up the lip.

New milk, 2 quarts ; molasses, 1 qt. ; mix, and give it to the horse. In 15 minutes afterwards give very warm sage tea, 2 qts. In 30 minutes after the tea, give of currier's oil 3 pints, (or enough to operate as physic,) Lard has been used, when the oil could not be obtained, with the same success.

This will cure, as the milk and molasses cause the bots to let go their hold, the tea puckers them up, and the oil carries them away. If the currier's oil cannot be obtained, substitute lard, adding 4 ozs. of salt in 3 pints of warm water,

BOTTLES, to remove bad smells from them.--Use oil of vitriol and water, half-and-half. Let them stand a day or two. Then wash them out, and they will be quite sweet.

BOX METAL, for Machinery.—Copper, 4 parts ; lead, 1 part—zinc is sometimes substituted for the lead—

either makes a durable box. Type-metal instead of the lead is better.

BREAD, *when well made*.—If good and enough baked, it will feel light when lifted. When cut, it will appear uniform in texture, and without large holes or openings made by air bubbles. It will maintain its first shape, and be equally of a light brown colour, and the crust will be firm and crisp, and not thick and hard. It will also be without flour lumps, the result of deficient kneading.

BREAD, *French Make*.—Take rice, $\frac{3}{4}$ lb.; tie it up in a thick linen bag, giving room to swell; boil it until it becomes a perfect paste; mix this while warm with 7 lbs. of flour, adding yeast and salt; allow the dough to work a proper time near the fire, then divide into loaves. Dust them in, and knead vigorously.

This quantity of flour and rice makes about $31\frac{1}{2}$ lbs. of bread, which will keep moist much longer than without the rice.

BREAD, BROWN.—This is excellent for the Dyspeptic, and, of course, is a preventive of costiveness. If ground wheat be unbolted, that is, if its bran be not separated, dyspepsia bread is produced. It is made in the same way as other wheaten bread, but requires a little peculiar management. Upon this point, Mr. Graham remarks:

The wheat meal, and especially if it is ground coarsely, swells considerably in the dough, and therefore the dough should not at first be made quite so stiff as that made of superfine flour; and when it is raised, if it is found too soft to mould well, a little more meal may be added. Dough made of wheat meal will take on the acetous fermentation, or become sour sooner than that made of fine flour. It requires a hotter oven, and to be baked longer, but must not stand so long after being mixed before baking, as that made from flour.

BREAD, BROWN BISCUIT.—Take corn meal, 2 qts.; rye flour, 3 pts.; wheat flour, 1 pt.; molasses, 1 ta-

blespoonful; yeast, 3 tablepoonfuls, having soda 1 teaspooonful mixed with it.

Knead over night for breakfast. If persons will eat warm bread, this, or buekwheat short-eake, should be the only kinds eaten.

BREAD, YANKEE BROWN.--For a good sized loaf being made, take $1\frac{1}{2}$ pts. Indian eorn meal, and pour boiling water upon it, to seald it properly; let it stand until only blood warm, then put 1 qt. of rye flour upon the meal, and pour in a quantity of milk or eream, with a little saleratus dissolved in a gill of water, kneading in more flour, to make of the consistenee of eommon bread. If you raise it with yeast, put a little salt in the meal, but if you raise it with salt-risings, or emptyings, which I prefer, no more salt is needed.

Form into loaves, and let them set an hour and a half, or until light; in a cool place, in summer, and on the hearth, or under the stove, in winter; then bake about 2 hours. Make the dough as stiff as for wheat bread, for if made too soft it does not rise good. The old style was to use only one-third rye flour, but it does not answer that way; for most persons get tired of it when mostly corn meal, but not so, if mostly rye flour.

BREAD, *To Fry—Better than Toast.*—Take bread that is dry; the dryer the better; first dip it quickly into cold water, then into eggs which are well beaten, having a little salt in them; then fry for a short time in hot lard until the surface is a pretty yellow or light brown, aceord- to the heat of the lard.

BRIDE CAKE.—Take butter, $1\frac{1}{2}$ lbs.; best sugar, $1\frac{3}{4}$ lbs.; 6 eggs, well beaten; raisins, 4 lbs.; having the seeds taken out, and ehopped; English enrrants having the grit pieked out and washed, 5 lbs.; citron, eut fine, 2 lbs.; sifted flour, 2 lbs.; nutmegs, 2 in number, and mace as much in bulk; aleohol, 1 gill to $\frac{1}{2}$ pint., in which 12 or 15 drops of oil of lemon have been put.

Put butter slied where it will soften, but not melt, Next, stir the butter to a cream, and then add the sugar.

and work till white. Next beat the yolks of the eggs, and put them to the sugar and butter. Another person should beat the whites to a stiff froth and put them in. Then add the spices and flour, and the fruit, except the citron, which is to be put in about three layers, the bottom layer about 1 inch from the bottom, and the top one, an inch from the top, and the other in the middle, smoothing the top of the cake by dipping a spoon or two of water upon it for that purpose.

The pan in which it is baked should be about 13 inches across the top, and 6 inches deep, without scollops, and two three-quart pans also, which it will fill; slowly bake from 3 or 4 hours. Try whether the cake is done, by piercing it with a broom splinter, and if nothing adheres, it is done. Butter the cake pans well; or if the pans are lined with buttered white paper, the cake will be less liable to burn. Moving cakes while baking tends to make them heavy.

BROKEN LIMBS, of Horses.—In the greater number of fractures it is only necessary to partially sling the horse by means of a broad piece of sail or other strong cloth, placed under the animal's belly, furnished with two breechings and two breast-girths, and by means of ropes and pulleys attached to a cross beam above, he is elevated or lowered as may be required.

It is not necessary to raise them entirely off their feet, as they will be more quiet, when they touch the ground. The head stall should be padded, and ropes reaching each way to the stall, as well as forward. Many horses will plunge for a time, but will soon quiet down; then set the bone, splint it well, padding the splints with batting, securing carefully, then keep wet with cold water, as long as the least inflammation is present, giving light food, and a little water at a time, and often.

BRONZING, for Iron or Wood.—First, make a black paint; put in a little chrome-yellow, sufficient to give it a dark green shade; apply a coat of this to the article to be bronzed; when dry, give it a coat of varnish, and when the varnish is nearly dry, dust on bronze by

means of a hare's foot, shaking it upon the varnish ; then give it another coat of varnish, and when dry, it is complete.

Bells are much improved in appearance by this bronzing, and protected from rust, without injury to the sound. Iron fences, porches, verandahs, &c., will be much improved by it. It may also be applied to wood.

BRUISES, OR CRUSHES.—Half a pint of sweet oil, 2 ozs. of spirits of hartshorn, 2 ozs. of spirits of turpentine, 2 ozs. of extract of lead, 1 oz. of the oil of origanum ; it is good for man or horse.

BUCKWHEAT SHORT CAKE.—Take 3 or 4 teacupfuls of nice sour milk, 1 teaspoonful of soda-saleratus dissolved in the milk ; if the milk is very sour, you must use saleratus in proportion, with a little salt ; mix up a dough with buckwheat flour, quite stiff ; put into a buttered tin, and directly into the oven, and bake 30 minutes ; or as you would a short-cake from common flour.

Wet the top a little, and warm it up at next meal, if any is left—it is as good as when first made. It is also very good, cold.

Were the excellency of this cake generally known, buckwheat would become as staple an article of commerce as the common wheat. Do not fail to give it a trial.

BUGS.—The spirit of tar is so powerful a poison, that as soon as it comes in contact with one it instantly dies. Apply by means of a small painting brush to the joints, crevices, or cracks in the bedsteads, and in the wainseot or wall. This spirit being volatile, it should not be used by candle-light. The essence of bergamot is also a powerful poison to bugs. But the most efficacious method of destroying bugs, is to put in the crevices a mixture of soft soap and arsenic, or corrosive sublimate of mercury. If the walls of a room, and other articles, be painted, bugs will not live there ; paint is too cold for them ; they do not like the smell. Perhaps *green* paint is the best.

BUGS, to Destroy.—See *Hair Renovators*

BUTCHER'S KNIVES, *to spring, temper, and give edge*.—In forging out the knife near its proper thickness, be careful not to heat it too high, and to water-hammer as for mill-picks ; when about to temper, heat to a cherry-red and hold it plumb as you put it into the water which prevents it from springing—put it plumb into the water and it will come out straight.

Take it from the water to the fire and pass it through the blaze until a little hot ; then rub a candle over it upon both sides, and back to the fire, passing it backward and forward, in the blaze, turning it over often to keep the heat even over the whole surface, until the tallow is absorbed by the steel ; then take it out and rub the candle over it again, and back to the fire, passing it before, until it starts into a blaze, with a snap, being careful that the heat is even over the whole length and width of the tool, then rub the tallow over it and back, for 3 times, quickly as it burns off ; and lastly rub the tallow over it again and push it into the dust of the forge, letting it remain until cold.

It works equally well on drawing-knives and other thin tools ; and for trap-springs which are to be set on dry ground.

BUTTER, *to Make*.—Use shallow pans for the milk—the larger the surface, and the less the depth of the milk the better—then put into each pan, before straining, 1 quart of cold spring-water to every 3 quarts of milk, the cream will begin to rise immediately, which should be skimmed every 12 hours, the butter will be free from all strong taste arising from leaves, or coarse pasturage.

High or up-land makes better butter than when the cows are kept on rich bottom pasturage. The object of the cold water is double : it cools the milk, so that the cream rises before the milk sours, and it also improves the flavour.

BUTTER, *to Preserve*.—First, press out all the buttermilk. Second, use rock salt. Third, pack in air-tight jars or cans. Fourth, keep in a cool place, and the butter will keep for years.

Shopkeepers, who take in more butter than they can sell during the hot months, may put it into jars and pour over it half an inch of lard, and place it in the cellar ; or pour over it a little brine in place of the lard, first pressing out all the *buttermilk*.

BUTTER, to Store.—First, press out the butter-milk, then pack it closely in jars, laying a thin cloth on top of the butter, then a thin layer of salt upon the cloth ; the cellar should be dry ; dig a hole in the bottom of it for each jar, packing the earth tightly around the jar, allowing the tops of the jars to stand only an inch or so above the top of the floor ; place a board with a weight upon each jar to prevent removing by accident, and all is safe.

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CAKE, Federal.—Flour, 2 $\frac{1}{2}$ lbs. ; powdered white sugar, 1 $\frac{1}{4}$ lbs. ; butter, 8 or 10 ozs. ; 5 eggs well beaten ; carbonate of ammonia, $\frac{1}{8}$ oz. ; water, $\frac{1}{2}$ pint ; milk is better.

Powder the ammonia, and mix with the sugar ; rub the butter into the flour ; mix all together very intimately, and roll out to $\frac{1}{4}$ inch thick. Cut out round ; place on tins to touch each other ; in baking, they all unite. While warm, sprinkle with fine sugar.

CAKE, Rough and Ready.—Butter or lard, 1 lb. ; treacle, 1 $\frac{1}{2}$ lb. ; soda, 1 oz. ; milk or water, $\frac{1}{2}$ pint ; ground ginger, 1 tablespoonful ; oil of lemon, a few drops ; flour sufficient.

Rub the butter or lard in the flour and ginger ; dissolve the soda in the milk or water ; put in the treacle, flour, and ginger ; add more flour if necessary ; mix well ; roll out ; cut to shape ; and wet the top with a little treacle and water, to remove the flour ; turn the top down into powdered white sugar. Bake them *only* ; do not dry up.

CANNING FRUITS, Cement for.—Rosin, 1 lb. ; lard, tallow, and bees' wax, of each, 1 oz.

Melt and stir together ; and have it hot, ready to dip into, when canning.

CAKE TABLE, FIFTEEN KINDS.

	Flour.	Butter.	Sugar.	Milk.	Eggs.
1 Pound,	1 lb.	1 lb.	1 lb.	—	8 rose-water three spoons, mace, &c.
2 Genuine Whig,	2 “	8 ozs.	8 ozs.	1 pt.	—raise with yeast.
3 Shrewsbury	1 “	1 lb.	$\frac{3}{4}$ lb.	—	—rose-water, &c.
4 Training	3 “	$\frac{3}{4}$ “	$\frac{3}{4}$ “	—	—cin'n, nutmeg.
5 Nut-Cake	7 “	$\frac{3}{4}$ “	2 “	—	7 cin'n, wet with milk, raise with yeast, or wet and raise with sour milk & saleratus.
6 Short-Cake,	5 “	8 ozs.	$\frac{3}{4}$ “	—	8 rose-water and nutmeg.
7 Cymbals,	2 “	8 “	$\frac{1}{2}$ “	—	6 rose-water and a little spice.
8 Burk Cake,	5 “	8 “	$\frac{3}{4}$ “	1 pt.	9 rose-water, raise with yeast.
9 Jumbles	5 “	1 lb.	2 “	—	6 roll out in loaf sugar.
10 Ginger-Bread,	1 “	$\frac{1}{2}$ “	$\frac{1}{2}$ “	—	3 yolks only—ginger to suit.
11 Wonders,	2 “	$\frac{1}{2}$ “	$\frac{1}{2}$ “	—	10 cinnamon.
12 Cookies	3 “	$\frac{3}{4}$ “	$\frac{3}{4}$ “	—	3 or without eggs—wet up, raise with saleratus and sour milk.
13 York Biscuit,	3 “	$\frac{1}{2}$ “	$\frac{3}{4}$ “	—	—wet up, and raise with sour milk and saleratus.
14 Common	12 “	3 “	3 “	2 qts.	—yeast, spice to taste.
15 Loaf,	9 qts.	3 “	4 “	1 gal.	—wine, 1 pt.; yeast, 1 pint.

CANNING, *Berries, Plums, Cherries, Strawberries.*

—Raspberries, blackberries, whortleberries, currants, cherries, and plums, need not be boiled over 10 to 15 minutes ; using sugar to make palatable in all cases ; as it must be put in some time, and it helps to preserve the fruit.

They require the same care in heating eans, &c., as above, for peaches.

For strawberries, put sugar, $\frac{1}{2}$ lb., for each lb. of berries ; and proceed as for berries above.

Strawberries are so juicy, and have such a tendency to fermentation, that it is difficult to keep them. I found it so, until I used the amount of sugar above-named.

CANNING, *Tomatoes*.—For tomatoes, scald and peel them as for other cooking ; then scald, or rather boil for about 15 minutes only, and can as above.

Or what I think best, is to use a little salt, and put them into half-gallon jugs ; for we want them in too great quantities to stop on a few glass jars, such as we use for other fruits ; as for tin eans, I never use them ; if you do use tin eans for tomatoes it will not do to use salt with them, as it has a tendency to cause rust.

CARDWORK, *to varnish*.—First, give 2 or 3 coats of size to prevent the absorption of the varnish and any injury to the design. The size is made by dissolving a little isinglass in hot water, or by boiling some parchment cuttings until dissolved. The solution must be strained through muslin, and, for particular occasions should be clarified with white of egg. A painter's "sash tool" is the best for applying the size as well as the varnish. A light, delicate touch must be adopted for the first coat, lest the ink or colours be started or smothered.

CASE HARDENING.—Take old boots and shoes and lay them on a fire, and burn them until charred ; put them into a clean kettle and pulverize them coarsely, while hot ; be careful not to get any wood mixed with them.

Take the pulverized leather and place in a sheet-iron box, placing the articles to be hardened in the centre of the box, or amongst the pulverized leather, and cover with a sheet-iron cover ; now blow up a fire of *very dry coarse* charcoal ; then open the fire and place the closed box in the centre, cover it up and let it stand from 40 to 60 minutes, not blowing ; but if the coals burn off and leave the box exposed, put no more ; at the expiration of that

time, take the box and pour its contents into clean, cold water—never use warm water ; these articles will now be very hard, and will easily break ; thus you may draw the temper to suit.

CASE HARDENING, *Wrought Iron*.—Take prussiate of potash, pulverized, and roll the article in it, if its shape admits of it ; if not, sprinkle the powder upon it freely, while the iron is hot.

This is applicable to iron axle-trees, by heating them, and rolling the bottom in the powder, spread for that purpose, turning it up quickly, and pouring cold water upon it, putting into cold water instantly.

CAST-IRON, *the hardest to soften*.—Heat to a cherry red, laying it level in the fire, with a pair of cold tongs put on a piece of brimstone, a little less in size than you wish the hole to be when drilled, and it softens entirely through the piece ; let it lie on the fire until a little cool, when it is ready to drill.

CAST-IRON, *to case-harden*.—Cast-iron may be case-hardened by heating to a red heat, and then rolling it in a composition composed of equal parts of prussiate of potash, sal-ammoniac, and saltpetre, all pulverized and thoroughly mixed, then plunged, while yet hot, into a bath containing 2 ozs. of the prussiate, and 4 ozs. of sal-ammoniac to each gallon of cold water.

CEMENTS, *various* :—

***Cement for China, which stands fire and water*.**—With a small camel's-hair brush, rub the broken edges with a little carriage oil-varnish.

If neatly put together, the fracture will hardly be perceptible, and when thoroughly dry, will stand both fire and water.

***Cement, Russian*.**—There is probably not hingso white, clear, and better than the following :—

Russian isinglass dissolved in pure soft water, snow water is the best ; for it takes 12 hours to soften it by soaking in pure soft water, then considerable heat to dis-

solve it ; after which it is applicable to statuary, china, glass, alabaster, &c., &c.

In all cements the pieces must be secured until dry.

Cement, cheap and valuable.—A durable cement is made by burning oyster shells and pulverizing the lime from them very fine ; then mixing it with white of egg to a thick paste and applying it to the china or glass, and securing the pieces together until dry.

When it is dry, it takes a very long soaking for it to become soft again. I have lifted 30 lbs. by the stem of a wine-glass which had been broken, and mended with this cement. Common lime will do, but it is not so good ; either should be fresh burned, and only mix what is needed, for when once dry you cannot soften it.

Cement—Waterproof, for Cloth or Belting.—Take ale, 1 pint ; best Russia isinglass, 2 ozs. ; put them into a common glue-kettle and boil until the isinglass is dissolved ; then add 4 ozs. of the best common glue, and dissolve it with the other ; then slowly add $1\frac{1}{2}$ ozs. of boiled linseed oil, stirring all the time while adding, and until well mixed. When cold it will resemble India-rubber. Dissolve what you need in a suitable quantity of ale, to have the consistence of thick glue. It is applicable for earthenware, china, glass, or leather ; for harness ; bands for machinery ; cloth belts, &c., &c. If for leather, shave off as if for sewing, apply the cement with a brush while *hot*, laying a weight to keep each joint firmly for 6 to 10 hours, or over night. This cement will supercede all other white cements.

Cement, or Furniture Glue, for House Use.—To mend marble, wood, glass, china and ornamental ware—take water, 1 quart ; nice glue, $\frac{3}{4}$ lb. ; white lead, 1 oz. ; whisky, $\frac{3}{4}$ pint.

Mix by dissolving the glue in the water ; remove from the fire, and stir in the white lead, then add the whisky, which keeps it fluid, except in the coldest weather. Warm and stir it up when applied.

Cement, White.—Take white (fish) glue, 1 lb. 10 oz. ; dry white lead, 6 ozs. ; soft water, 3 pts. ; alcohol, 1 pt.

Dissolve the glue by putting it into a tin kettle or dish, containing the water, and set this dish into a kettle of water, to prevent the glue from being burned ; when the glue is all dissolved, put in the lead and stir and boil until all is thoroughly mixed ; remove from the fire, and when cool enough to bottle, add the alcohol, and bottle while it is yet warm, keeping it corked. This last recipe has been sold about the country for from about 25 cents to 5 dollars, and one man gave a horse for it.

Cement, German.—Two measures of litharge, and 1 each of unslaked lime and flint glass ; each to be pulverized separately before mixing ; then to use it, wet it up with old drying-oil.

The Germans use it for glass and China ware only. Water hardens it instead of softening.

Cement.—A piece of common glue, 2 square inches ; dissolve it in water, adding as much pulverized alum, in weight, as of the glue ; now mix flour $\frac{1}{2}$ teaspoonful in a little water ; stir it in and boil. When nearly cool, stir in oil of lavender, 2 teaspoonfuls.

This should make a pint of paste, which will keep a long time if tightly covered when not in use.

Cement—Preventing Leaks about Chimneys, &c.—Dry sand, 1 pt. ; ashes, 2 pts. ; clay, dried and pulverized, 3 pts. ; all to be pulverized and mixed into a paste with linseed-oil.

Apply it while soft, and when it becomes hard, water will have no effect upon it. It may be used for walks, and I think it would do well in cisterns, and on roofs, &c.

CHAMPAGNE, *Sham ; a Temperance Drink*—Tartaric acid, 1 oz. ; 1 good-sized lemon ; ginger root, 1 oz. ; white sugar, $1\frac{1}{2}$ lbs. ; water, $2\frac{1}{2}$ gallons ; yeast, 1 gill.

Slice the lemon, bruise the ginger, mix all, except the yeast, pour boiling water upon them, and cool to blood heat ; then add the yeast and let it stand in the sun through the day ; at night bottle, tying the corks.

CHIEESECAKE MARMALADE. — Beat well 5 eggs ; loaf sugar, 1 lb. ; butter, $\frac{1}{4}$ lb. ; 1 lemon finely cut up. Put all into a jar ; and place it in boiling water for nearly an hour.

CHERRY STAIN.—Take rain water, 3 quarts ; anotta, 4 ozs. ; boil in a copper kettle until the anotta is dissolved ; then put in potash the size of a walnut, and keep it on the fire half an hour longer. Bottle for keeping.

This makes poplar and other light woods so near the colour of cherry that it is hard to distinguish ; and it even improves the appearance of light-coloured cherry.

CHICKEN PIE.—Spread at the bottom of a dish slices of broiled ham ; cut up a broiled chicken, and place upon the ham ; pour in melted butter or gravy, a little curry powder, or a small quantity of chopped onion ; then add boiled rice to cover the top and the spaces between. Bake from 30 to 45 minutes.

CHIMNEY ON FIRE, *to extinguish*.—Close all the doors in the room, to lessen the exit of air up the chimney, and cover the bottom of it with a sack, only opening it to throw upon the fire, sulphur, or common salt, or soda, or sal-ammoniac—any alkali near at hand. Apply as soon as possible after the commencement of the ignition.

CHOLIC, *Cure for, in Horses*.—Spirits of turpentine, 3 ozs. ; laudanum, 1 oz. ; mix, and give all for a dose, by putting it into a bottle with half a pint of warm water, which prevents injury to the throat. If relief is not obtained in 1 hour, repeat the dose, adding $\frac{1}{2}$ oz. of powdered aloes, and $\frac{1}{4}$ oz. of cayenne.

SYMPTOMS—The horse often lies down, suddenly rising, again, with a spring ; strikes his belly with his hind feet, stamps with his fore feet, and refuses every kind of food, &c. There is no medicine in use for cholie, either in man or horse, equal to this mixture.

For persons, a dose would be from 1 to 2 teaspoonfuls—*children or weak persons*, less, according to the urgency of the symptoms, to be taken in warm water or warm tea.

For five years, to my knowledge, this medicine has been successful in many cases. Many persons think it the best choleric remedy in the world.

ANOTHER.—Laudanum, $\frac{1}{2}$ oz. ; sulphuric ether, 1 oz. Mix, and for a horse, give all at a dose, in warm water, as above. Dose for a person, as before.

CIDER CAKE.—Flour, 6 cupfuls ; sugar, 3 cupfuls ; butter, 1 cupful ; 4 eggs ; eider, 1 cupful ; saleratus, 1 teaspoonful ; 1 grated nutmeg.

Beat the eggs, sugar, and butter together, and stir in the flour and nutmeg ; dissolve the saleratus in the eider, and stir into the mass and bake immediately.

CIDER, *Observations on*.—Make your cider late in winter, and put into each barrel, immediately, ground mustard, $\frac{1}{2}$ lb. ; salt, 2 ozs. ; pulverized chalk, 2 ozs. ; stir them up in a little of the eider, then pour into the barrel, and shake well.

Cider will keep by placing in a cool cellar, and putting into each barrel ;—mustard seed, 2 ozs. ; allspice, 2 ozs. ; sweet oil, $\frac{1}{2}$ pint, and alcohol 1 pint only.

Always move your eider late in the winter, or early in the spring, for if taken out of a cool cellar in hot weather, it is sure to start fermentation.

CIDER, *that will keep long*.—Place in a keg or barrel, cold water, 20 gallons ; brown sugar, 15 lbs., and tartaric acid, $\frac{1}{2}$ lb. only, not using any yeast, but if you have them, put in 2 or 3 lbs. of dried sour apples, or boil them and pour in the expressed juice ; without the yeast it will keep, in a cool cellar, for several weeks, even in summer. The darker the sugar the more natural will be the colour of the eider.

CIDER, *Artificial*.—To cold water, 1 gallon, add brown sugar, 1 lb. ; tartaric acid, $\frac{1}{2}$ oz. ; yeast, 3 tablespoonfuls, and keep these proportions increasing or lessening them according to quantity made ; shake it well together. Make it at night, and it will be fit for use the next day.

I make in a keg a few gallons at a time, leaving a few

quarts to make into next time.—not using yeast until the keg needs rinsing. If it gets a little sour make more into it. In hot weather draw into a pitcher with ice. It is nice bottled.

CIDER, to prepare for Medicine.—To each barrel of cider pressed from ripe, sour apples, not watered :—

Take mustard seed, unground, 1 lb. ; isinglass, 1 oz. ; alum, pulverized, 1 oz. ; put all into a barrel, leave the bung out, and stir once a day for 4 days, then take new milk, 1 quart, and 6 eggs well beaten, and put them into the cider and stir as before, for 2 days ; then let it clear, and draw off by a faucet.

If to use in place of wine, or in medicine, bottle it ; if for family use, barrel it ; bung it tight, and keep cool.

CIDER, to bottle.—Put into a barrel, hot water, 5 gals. ; brown sugar, 30 lbs. ; tartaric acid, $\frac{3}{4}$ lb. ; cold water, 25 gals. ; hop or brewers' yeast, 3 pints ; work the yeast into a paste with flour $\frac{3}{4}$ lb. ; shake and stir all well together ; fill the barrel, and let it work 48 hours, or until the yeast has done working out at the bung. Put in a little sweetened water occasionally to keep the barrel full.

When clear, bottle it, putting in 2 or 3 broken raisins to each bottle, and it will nearly equal champagne. Let the bottles lay in a cool place on the side.

CIDER WINE.—Let the new cider from sour apples ferment from 1 to 3 weeks. When it has attained to a lively fermentation, add to each gallon, according to its acidity, from $\frac{1}{2}$ lb. to 2 lbs. of white sugar, let the whole ferment to the taste desired. In this state pour out a quart of the cider, and add for each gallon $\frac{1}{4}$ oz. of *sulphite of lime*, not sulphate. Stir till intimately mixed, and return the mixture to the fermenting liquid. Agitate briskly a few moments, and then let the cider settle. Fermentation will cease. When the cider has become clear, bottle. Loosely cork, it will become a sparkling cider wine, which may be kept a long time.

The wine, thus made, is very superior.

CINNAMON OR BROWN, *to dye on Cotton and Silk —By a New Process—Very Beautiful.*—Give the goods as much colour, from a solution of blue vitriol, 2 ozs., to water, 1 gal., as it will take up in dipping 15 minutes ; then run it through lime-water ; this produces sky-blue, of much durability ; now run through a solution of prussiate of potash, 1 oz., to water, 1 gal.

CLOTHES, *to renovate.*—To warm water, 4 gals., put in ox gall ; saleratus, $\frac{1}{2}$ lb. Dissolve.

Lay the article on a table. Scour every part thoroughly by dipping a stiff brush into the mixture ; spots of grease on the collar must be done more thoroughly, and longer continued ; rinse the garment in the mixture by raising it up and down a few times, then the same way in a tub of soft cold water ; press out the water and hang up to dry ; after which it needs brushing the way of the nap and pressing well under a damp cloth.

Ox gall will set the colour on silks, woollen, or cotton—one spoonful to a gallon of water is sufficient for this purpose. Spotted bombazine or bombazette washed in this will look nearly equal to new.

Faded and Worn Garments—To Renew the Colour.—To alcohol, 1 quart, add extract of logwood, $\frac{1}{4}$ lb. ; loaf sugar, 2 ozs. ; blue vitriol, $\frac{1}{4}$ oz. ; heat gently until all is dissolved ; bottle for use.

DIRECTIONS.—To 1 pint of boiling water put 3 or 4 teaspoonfuls of the mixture, and apply with a clean brush ; wetting the fabric thoroughly ; dry ; then soapwash again ; and when dry brush with the nap to give the polish. Applicable to silks and woollen goods having colours ; but most applicable to gentlemen's apparel.

COCKROACHES, *to kill.*—Take black hellebore, which grows in marshes, and may be had from country people ; strew it on the floor, and next morning the cockroaches will be dead or dying from having eaten of it.—Or it may be mixed with flour and sugar, slowly baked and broken into bits.

COLD MEATS, *to Cook.*—Chop the meat fine, sea-

son with salt, pepper, a little onion, or else tomato ketchup. Fill a tin bread-pan two-thirds full; cover it over with mashed potatoes which have been salted, and had milk in; lay bits of butter over the top and set it into a Dutch or stove oven for 15 or 20 minutes.

COLOGNE—IMPERIAL.—Take oils of bergamot 1 oz.; neroli, 1 drachm; jessamine, $\frac{1}{4}$ oz.; garden lavender, 1 dr.; cinnamon oil, 5 drops; tincture of benzoin, $1\frac{1}{2}$ ozs.; tincture of musk, $\frac{1}{4}$ oz; deodorized or cologne alcohol 2 qts.; rose water, 1 pint. Mix.

Let it stand several days, shaking it occasionally, before filtering for use or bottling. This is rather expensive, yet a very nice article.

CONDITION POWDERS, *for Horses*.—Fenugreek, cream of tartar, gentian, sulphur, saltpetre, rosin, black antimony, and ginger, equal quantities of each, 1 oz.; all to be finely powdered, cayenne, half the quantity of any of the others, say $\frac{1}{2}$ oz. Mix thoroughly.

It is used in yellow-water, hide-bound, coughs, colds, distemper, and all other diseases where condition powders are required. They carry off gross humours and purify the blood. DOSE—In ordinary cases give 2 teaspoonfuls once or twice a day, in feed.

CONDITION POWDER, CATHARTIC, *for Horses*.—Gamboge, alum, saltpetre, rosin, copperas, ginger, aloes, gum-myrrh, salts, and salt, and if the horse is in a very low condition, put in wormwood, 1 oz. of each. DOSE—One table-spoonful in bran twice daily; not giving any other grain for a few days; then once a day with oats and other good feed.

This last is more applicable for old worn-down horses which need cleaning out and starting into new life.

COPPER, *to Tin*.—Wash the surface of the article to be tinned with sulphuric acid; and rub the surface well, so as to have it smooth and free from blackness caused by the acid; then sprinkle calcined and finely pulverized sal-ammoniac upon the surface, holding it over a

fire where it will become sufficiently hot to melt a bar of solder which is to be rubbed over the surface; if a stew-dish put the solder into it and swab it about when melted.

Wipe off any surplus solder, and smoothe the surface, by means of a tow or cotton swab, fixed to a rod. In this way any dish or copper article may be nicely tinned.

CORN BEER, without Yeast.—Cold water, 5 gallons; eorn, 1 quart; molasses, 2 quarts; put all in a keg of this size; shake well, and in 2 or 3 days it will ferment as nicely as with yeast. Keep it bunged tight.

It may be flavoured with oils of spruce or lemon, by pouring on the oils 1 or 2 quarts of the water, boiling hot. The eorn will last 5 or 6 makings. If it gets too sour add more molasses and water in the same proportions.

COTTAGE PUDDING.—Three tablespoonfuls of sugar; a cupful of rich and sweet milk, 1 oz. of butter, melted; $1\frac{1}{2}$ teaspoonfuls of cream of tartar; 1 teaspoonful of carbonate of soda; 1 lb. of fine flour. Mix well. Boil nearly an hour. Use butter sauce sweetened, improved with a little raspberry vinegar. If you like, add currants.

CRACKERS.—Butter, 1 cupful; salt, 1 teaspoonful; flour, 2 qts.

Rub thoroughly together with the hand, and wet up with cold water; beat well; and beat in flour to make brittle and hard; then pinch off pieces and roll out each cracker by itself, if you wish them to resemble bakers' crackers.

CRACKERS, Sugar.—Flour, 4 lbs.; loaf sugar and butter, of each $\frac{1}{2}$ lb.; water, $1\frac{1}{2}$ pints. Make as above.

CRAMP.—In cases of cramp, a towel dipped in hot water and applied to the part affected, will often give immediate relief.

CREAM NECTAR, Imperial.—Water, 1 gallon; loaf sugar, 8 lbs.; tartaric acid, 8 ozs; gum arabic, 1 oz.; place on the fire.

Flour 4 teaspoonfuls; the whites of 4 eggs, well beaten

with the flour; water, $\frac{1}{2}$ pint; when the first is blood warm put in the second, and boil 3 minutes.

Three table-spoonfuls of the syrup to a glass, two-thirds full of water, add one-third tea-spoonful of the carbonate of soda; stir well, and drink at your leisure.

In making soda drinks, spoken of, it will be best to put 8 ozs. of carbonate of soda, into 1 pint of water in a bottle, and shake when you make a glass of soda; pour this liquid into the glass until it foams well, instead of using the dry soda.

CREAM PUDDING.—*American—Good.*—Milk, 1 quart; flour, 5 table-spoonfuls, 6 eggs; salt, 1 teaspoonful. Boil the milk, moisten the flour with cold milk; add to the hot milk, and boil 3 minutes; add the eggs, and boil up half a cupful of sugar; flavour as you like; turn into a dish for the table, and strew it with powdered sugar.

CREAM SODA, *for a Fountain.*—Nice loaf sugar, 5 lbs.; sweet rich cream, 1 quart; water, $1\frac{1}{2}$ gills; warm gradually so as not to burn; extract of vanilla, $\frac{3}{4}$ oz.; extract of nutmeg, $\frac{1}{4}$ oz.

Only just boil, or it will crystallize; use 5 spoonfuls of this syrup instead of 3 as in other syrups. If used without a fountain, tartaric acid $\frac{1}{4}$ lb. is added. This syrup sours rather quicker than other syrups, but it is very nice while it lasts.

CREAM SODA, *without a Fountain.*—Brown sugar, 4 lbs.; water, 3 pints; nutmegs grated, 3 in number; whites of 10 eggs well beaten; gum arabic, 1 oz.; oil of lemon, 20 drops; or extract equal to that amount. By using oils of other fruits you can make as many flavors from this as you like.

Mix all and place over a gentle fire, and stir well 30 minutes; then strain, and divide into two parts; into one-half put carbonate of soda, 8 ozs; and into the other half put 6 ozs. of tartaric acid; shake well, and when cold they are ready to use, by pouring 3 or 4 spoonfuls of each into separate glasses one-third full of cool water; stir each and put together, and you have as nice a glass of cream soda as

ever was drunk, which can be drunk at leisure, as the gum and eggs hold the gas.

CRICKETS, BEETLES, &c., *to destroy*.—Place Scotch snuff, or ehloride of lime in the holes which they frequent.

CRIMSON, *to dye Silk*.—For 1 lb. of silk—alum, 3 ozs.; dip at hand-heat 1 hour; drain, while making a new dye, by boiling 10 minutes, cochiueal, 3 ozs.; bruised nut-galls, 2 ozs.; and cream of tartar, $\frac{1}{4}$ oz., in 1 pailful of water; when cooler, begin to dip, raising the heat to a boil continuing to dip 1 hour; wash and dry.

CUCUMBERS, *to Pickle*.—Pick each morning, stand in weak brine 3 or 4 days, putting in mustard pods and horseradish leaves to keep them green. Then take out and drain, covering with vinegar for a week; at which time take out and drain again, putting into new vinegar, adding mustard seed, ginger root, cloves, pepper, and red pepper pods, of each 1 or 2 ozs.; or to suit different tastes, for each barrel.

CURRANTS, *to Dry with Sugar*.—Take fully ripe currants, stemmed, 5 lbs.; sugar, 1 lb.; put into a brass kettle, stirring at first, then as the currants boil up to the top, skim them off; boil down the juicy syrup until quite thick and pour it over the currants, mixiug well; then place on suitable dishes, and dry them by placing in a low box over which you place a fine net, to keep away flies.

When properly dried, put in jars and tie paper over them. Put cold water upon them and stew as other fruit for eating or pie-making, adding more sugar if desired.

CURRENT WINE.—Let your currants be ripe, and gathered on a dry day. Strip them, put them into a large pan, and bruise them with a wooden pestle. Let them stand in a vessel 24 hours to ferment, then run through a hair sieve. To every gallon of this liquor put $2\frac{1}{2}$ lbs. of white sugar, stir well together and put it into your vessel. To every 6 gallons put in a quart of brandy; to stand 6 weeks. When fine, bottle it; otherwise draw

it off clear into another vessel, and in a fortnight put it into smaller bottles.

CUSTARD, *Cheap*.—Milk, 1 quart; mix in it 3 ozs. of “Maizena,” or Corn Flour and 3 eggs, well beaten; add a little butter, and 4 table spoonfuls of sugar. Flavour according to taste, and boil 8 or 10 minutes. Pour into a pie dish, and brown it before the fire.

D

DAMSONS, *to preserve*.—Take the weight of them in sugar, and sufficient water to cover them; boil them a little, being closely covered, turning them, that they may not spot. Suffer them to boil no faster than the syrup under them. When they are boiled tender, take them up, and boil the syrup till it is thick; then put it and the damsons into the glasses. Split the damsons.

DAMSON WINE.—Gather the damsons dry, weigh and bruise them; put them into an earthen pot that has a faucet; add to every 8 lbs. of fruit a gallon of water; boil the water, skim it, and pour it on your fruit scalding hot; let it stand 2 days; draw it off, and put it into a vessel fit for it, and to every gallon of liquor put 2½ lbs. of fine sugar, let the vessel be full, and stop it close; the longer it stands the better; it will keep a year in the vessel; bottle it off. Put a small lump of refined sugar in each bottle.

DANDELION BEER.—Dandelion roots, ½ lb.; water, 1 gallon; chopped raisins, (if you like,) 1 lb.; boil well, and when it has become new-milk warm, add ½ lb. of sugar, 1 oz. each of ginger and cream of tartar, and a sliced lemon; work with a little yeast at night, and bottle next morning. This is most excellent for affections of the liver. Nettles, balm, and other beer may thus be made into very pleasant summer drinks.

DECANTERS, *to clean*.—Wrap up some very small pebbles in soaped blot paper, and put them into the decanter with a little fine sand; shake well, and rinse with clean water, and it will become bright and clear.

DRINK, *refreshing*.—Pour a tablespoonful of capillaire, and 1 of vinegar into a tumbler of cold spring water.

DRYING OILS.—Take linseed oil, 1 gallon, and add gum shellae, 2 lbs. ; litharge, $\frac{1}{2}$ lb. ; red lead, $\frac{1}{4}$ lb. ; umber, 1 oz. Boil slowly 2 or 3 hours, until the gums are dissolved.

Grind paints in this, and reduce with turpentine. Yellow ochre is used for floor painting. This dries quickly, and wears well.

Drying Oil, equal to the Patent Dryers.—Linseed oil, 2 gallons, and add litharge, red-lead, and umber, of each 4 ozs. ; sugar of lead and sulphate of zine, of each 2 ozs.

Boil until it will seorch a feather. Use this, or either of the others, in quantity to suit the object of the work being done.

Linseed oil, 1 gallon ; gum shellae, $\frac{3}{4}$ lb. ; litharge and burnt Turkey umber, of each $\frac{1}{2}$ lb. ; red-lead, $\frac{1}{2}$ lb. ; sugar of lead, 6 ozs. Boil in the oil until all are dissolved, about 4 hours ; remove from the fire, and add spirits of turpentine, 1 gallon.

Another.—Linseed oil, 5 gallons, add red lead and litharge, of each, $3\frac{1}{2}$ lbs. ; raw umber, $1\frac{1}{4}$ lbs. ; sugar of lead and sulphate of zine, of each $\frac{1}{2}$ lb. ; pulverize all together, and boil in the oil until dissolved ; when cool add turpentine, 5 gallons.

DUCKS AND GEESE, *to roast*.—Geese and ducks are dressed generally the same as *Green Goose*, with a force-meat of sage and onion. A full-grown goose will take 1 hour and 20 minutes ; if young, an hour. A good fire will roast ducks in 20 minutes.

DUCK, *with green peas*.—Half roast a duck. Put it into a stew-pan, with a pint of good gravy, and 3 or 4 sage leaves cut small. Cover it close, and let the duck continue in the pan for half an hour. Put a pint of green peas, boiled as for eating, into the pan, and thicken the gravy. Dish up the duck, and pour the gravy and peas over it.

DYSPEPTICS BISCUIT AND COFFEE.—Take unsifted flour, 2 qts. ; corn meal sifted, 1 qt. ; butter, $\frac{1}{2}$ cup ; molasses, 1 cup ; sour milk to wet it up with and a little baking powder.

Roll out and cut with a tea-cup, and bake as other biscuit ; and when cold they are just the thing for dyspeptics.

For the Coffee.—Continue the baking of the above biscuit in a slow oven for 6 or 7 hours, or until they are browned through like coffee. Reduce to powder.

Directions.—One biscuit boiled $\frac{3}{4}$ of an hour will be plenty for 2 or 3 cups of coffee, and 2 for 6 persons ; serve with cream and sugar as other coffee.

Dyspeptics should chew very fine and slowly, not drinking much until the meal is over ; then sip the coffee at their leisure, not more than one cup, however. This will be found very nice for common use, say with one-eighth coffee added ; hardly any would distinguish the difference between it and that made from coffee alone.

E

EELS, *to broil.*—They may be prepared in the same manner as for roasting. Use anchovy sauce, and garnish with lemon.

EELS, *to collar.*—Scour eels with salt, slit them down the back, and take out the bones ; wash and dry them, season them with savoury spice, minced parsley, thyme, sage, and onion ; roll each in collars, in a cloth, and tie them close. Boil them in water and salt, with the heads and bones, $\frac{1}{2}$ pint of vinegar, a bunch of herbs, some ginger and a little isinglass ; when tender, take them up, tie them close again, and strain the pickle, and keep the eels in it.

EELS, *to fry.*—Skin, clean, split them and cut them in pieces ; let them lie for 3 hours in a pickle made of vinegar, salt, pepper, bay-leaves, sliced onion, and juice of lemon ; dredge them well with flour, and fry them in clari-

heat butter, serve them dry, with fried parsley, and lemon for garnish.—Sauce, plain butter.

EGGS, *to Fricassee, Brown*.—Boil 10 eggs hard, take off the shells, and fry them in butter, of a fine brown; pour the fat from the pan, put in some flour, and a piece of butter, stir it till of a fine brown: pour in some boiling water, a gill of Madeira, pepper, salt, and beaten mace; boil all together till of a good thickness; scum it, and squeeze in a small orange; cut some of your eggs in half, lay the flat side uppermost, and the whole ones between; pour the sauce over. Garnish with fried parsley, and a Seville orange cut in slices.

EGGS, *to Fricassee, White*.—Boil 10 eggs hard, take off the shells, cut some in halves, and some in quarters; have ready $\frac{1}{2}$ pint of cream, a piece of butter, a little nutmeg, a glass of white wine, and a spoonful of chopped parsley; stir all together over a clear fire till it is thick and smooth, lay the eggs in the dish, and pour the sauce over. Garnish with oranges quartered, and toasted sippets.

EGGS, *to fry nicely*.—Three eggs; flour, 1 table-spoonful; milk, 1 cupful.

Beat the eggs and flour together, then stir in the milk. Have a pan with butter in it, made hot, for frying this mixture; then pour it in, and when one side is done brown, turn it over, cooking slowly; if you like, stir in a little salt.

EGGS, *to increase the laying of*.—‘For several years past I have spent a few weeks in August on the Kennebec river in Maine. The lady with whom I have stopped has a ‘hennery,’ and she told me that for many years she had given to her hens, with the commonest food;

“Cayenne pepper, pulverized, at the rate of 1 tea-spoonful each alternate day to 1 dozen fowls.

“Last season, when I was with her, each morning she brought in about 14 eggs, having but 16 hens. She oft experimented by omitting to feed with the Cayenne for 2 or 3 days. The consequence was, that the product of eggs

fell off 5 or 6 per day. The same effect of using the Cayenne is produced in winter as in summer."

EGGS, to preserve for Winter use.—For every 3 gallons of water, put in 1 pint of fresh slaked lime, and salt from 1 to 2 pints; mix well, and let the barrel be about half full of this fluid, then put in the eggs without cracking the shells.

In this way eggs have been kept 2, and even 4 years, at sea. A piece of board may be left across the top of the eggs, and a little lime and salt laid upon it, which will keep the fluid as strong at the top as at the bottom. They must be kept covered with the brine. Thus eggs can be had for winter use at summer prices. I have put up 40 dozen eggs in this way, with entire success.

Old English Method.—"Put into a tub 1 butt Winechester measure of quick lime; salt, 2 lbs.; cream of tartar, 8 ozs. Use as much water as will give that consistency to the composition as will cause an egg to swim. Keep the eggs therein, which will preserve them sound 2 years.

J. W. Cooper M. D's, Method of Keeping and Shipping Game Eggs.—"Dissolve some gum shellac in a sufficient quantity of alcohol to make a thin varnish, give each egg a coat, and after they have become dry, pack them in bran or saw-dust, with their points downwards, so that they cannot shift about. Before using, wash the varnish off, and they will be fresh, ready for eating or hatching."

EGG PIE.—Shred the yolks of 20 hard eggs, with the same quantity of marrow, and beef suet; season it with sweet spice, citron, orange and lemon; fill and close the pie.

EGG SAUCE.—Boil 2 eggs till they are hard; chop the whites and yolks, but not very fine. Add to them a quarter of a pound of melted butter, and stir them well together.

EGGS, Sex of.—Mr. Genin affirms that the eggs containing the germ of males, have wrinkles on their smaller ends, while female eggs are smooth at the extremities.

EGGS, *Uses of*.—An egg broken into a cup of coffee, or beaten up, and mixed with a basin of milk, makes a very nutritious breakfast.

An egg divided, and the yolk and the white beaten separately, then mixed with a glass of wine, will afford two very wholesome draughts, and be much better than when taken together.

Beat up a new laid egg, and mix it with a quarter of a pint of new milk warmed, a spoonful of capillaire, one of rose-water, and a little nutmeg. It should not be warmed after the egg is put in. Take it the first and last thing.

ELDER WINE, *Red or White*.—Gather the elder-berries ripe and dry, pick and bruise them with your hands, and strain; set the liquor by in vessels for 12 hours to settle; put to every pint of juice $1\frac{1}{2}$ pints of water, and to every gallon of this liquor 3 lbs. of sugar; set it in a kettle over the fire, and when ready to boil, clarify it with the whites of 4 or 5 eggs; boil an hour, and when it is almost cold, work it with strong ale-yeast, and tun it, filling up the vessel from time to time with the same liquor, saved on purpose, as it sinks by working. In a month's time, if the vessel holds about 8 gallons, it will be fine, and fit to bottle, and after bottling, will be fit to drink in 2 months: but if the vessel be larger, it must stand longer in proportion, 3 or 4 months at least for a hog'shead.—*Note*. All liquors must be fined before they are bottled, or else they will grow sharp, and ferment in the bottles. It will keep better with a little brandy.

EXETER BUNS.—Flour, $1\frac{1}{2}$ lb.; butter, 1 lb. beaten to a cream; brown sugar, 1 lb.; currants, $\frac{1}{2}$ lb.; 8 eggs, well beaten, a grated nutmeg; and $1\frac{1}{2}$ teaspoonful of baking powder. Bake in a slow oven.

EYE-WATER, *for horses and cattle*—Alcohol, 1 tablespoonful; extract of lead, 1 teaspoonful; rain-water, $\frac{1}{2}$ pint.

Wash the eye freely, 2 or 3 times daily. But the 'Eye Water' as prepared for persons is the best; and whatever

is good for man in the line of medicine, is also good for the horse, by increasing the dose to correspond.

F

FAVOURITE PUDDING.—Flour, finely chopped suet, currants or stoned raisins, of each, $\frac{1}{2}$ lb., sugar, 3 ozs.; 2 eggs, well beaten, a cupful of milk, and a little salt. Mix well, and bake in a pie-dish half an hour. Season as you like.

FIG PUDDING.—Soak $\frac{1}{2}$ lb. of figs 2 or 3 hours in $\frac{1}{2}$ pint of milk; bread crumbs, $\frac{1}{2}$ lb.; suet, 6 ozs.; fine sugar, 4 ozs.; 2 eggs; baking powder, 1 teaspoonful. Mix and beat well, and flavour with nutmeg. Boil 5 hours in a floured cloth and basin.

FILES, *chemically recut.*—Dissolve saleratus 4 ozs., in water 1 quart, sufficient to cover the files, and boil them in it for half an hour; then take out, wash and dry them; let them stand in a jar, filling up with rain water, and sulphuric acid, in the proportion of water, 1 quart, to acid, 4 ozs.

If the files are coarse, they must remain in 12 hours; but for fine files, 8 hours will be sufficient. When you take them out wash them clean, dry quickly, and put a little sweet oil upon them, to prevent rust.

This plan is applicable to blacksmiths, gunsmiths, machinists, &c. Copper and tin workers will only require a short time to take the particles out of their files, as the soft metals with which they become filled, are soon dissolved, leaving the files about as good as new. For blacksmiths and saw-mill men, it will require the full time.

The preparation can be kept and used as long as you see action take place upon putting the files into it. Keep it covered when not in use.

If persons, when filing, would lift up the file, in carrying back, there would be no necessity for a re-cutting, but in *drawing* it back they soon turn a wire-edge, which the acid removes. It also thins the tooth. The philosophy

of it is this—the action of the atmosphere acts upon the same principle as the acid, corrodes the surface, giving a new, a square cutting edge. Boiling in the saleratus-water removes the grease, and allows the acid to act upon the steel.

FISH, *art of catching.*—Mix the juice of lovage or smallage, with any kind of bait, or a few drops of the oil of rhodium. India cockle also, (*Coeulus Indicus*,) is sometimes mixed with flour dough and sprinkled on the surface of still water. This intoxicates the fish and makes them rise to the surface of the water. Mullein seed, pulverized, and used in place of the India cockle is about equal to that article.

They may be eaten without fear, but this will destroy many fish. Oil of rhodium is the best plan.

FLAVOUR, *to make.*—The ground-work of all syrups is the same, *i. e.*, Simple Syrup; to make it, take $2\frac{1}{2}$ lbs. of brown sugar, water, 1 pint.

Dissolve the sugar in the water by heat; skim and strain while hot. This well kept is always ready to flavour as desired.

FLAVOUR, *Raspberry.*—Take orris root, bruised, any quantity, say $\frac{1}{4}$ lb., and barely cover it with diluted alcohol, (76 per cent. alcohol, and water, equal quantities,) so that it cannot be made any stronger of the root.

This is called the “Saturated Tincture;” which gives the natural taste of the raspberry.

FLAVOUR, *Pine Apple,* is made by using butyric-ether to suit the taste.

FLAVOUR, *Sarsaparilla.*—Simple syrup and golden syrup, equal quantities of each, and mix well; then use a few drops of oils of wintergreen and sassafras to each bottle, as used.

FLAVOUR, *Strawberry.*—The saturated tincture of orris, 2 ozs.; acetic-ether, 2 drams; mix, and use sufficient to give the desired flavour—a little only is required.

FLIES, to destroy.—The old plan is still good, viz : a decoction of Quassia chips, sweetened with sugar.—Chloride of lime sprinkled on shelves will soon clear the house. Put it in as many places as possible. To prevent flies from injuring picture frames, glasses, &c., apply water in which 2 or 3 onions have been boiled ; it will not injure the frames.

FOOT ROT, in Sheep.—Take compound tincture of myrrh, 4 drachms ; sulphuric acid, 1 oz. ; Goulard's extract, 4 drachms. With a knife let out the matter, and put a few drops into the wound. Melt a little white pitch into the hole. It will soon be well.

FRENCH POLISH.—Take $\frac{3}{4}$ oz. of seed lac ; 3 drachms gum juniper ; 2 drachms gum mastic ; and 4 ozs. spirits of wine, avoirdupois ; powder the ingredients, and mix them with the spirits in a glass bottle that will contain double the quantity. Set the mixture in a warm place, and shake thrice a day, loosening the cork during the shaking. Four days will be sufficient for dissolving the resin, when it will be fit for use.

FRUIT CAKE.—Butter, flour, sugar, 1 lb. of each ; a cupful of treacle and saleratus to make it foam ; 4 or 5 lbs of fruit ; citron, 1 lb. ; brandy and wine as desired, cloves, cinnamon and mace. Bake 5 or 6 hours in a slow oven.

FRUIT CAKE.—Butter, currants, eggs and flour, of each 5 lbs. Mix as in the bride cake. Bake in about 6 cakes.

FLOUR PUDDING.—Take wheat flour sufficient to make a good pan of biscuit, and mix it up as for biscuit, with sour milk, saleratus, and a little butter or lard, roll out rather thicker than for pie-crust ; now having your apples or peaches nicely stewed, wet the crust over with the "Pie Crust Glaze," then spread a layer of the fruit upon it, adding a little sugar, as it lies upon the table ; and if you choose, scatter over them a handful of raisins,

or any other of the dried fruits mentioned ; roll up the whole together, and boil 1 hour.

Eaten with any sauce you may prefer.

FRENCH HONEY.—White sugar, 1 lb. ; 6 eggs, leaving out the whites of 2 ; the juice of 3 or 4 lemons, and the grated rind of 2 ; and $\frac{1}{4}$ lb. of butter. Stir over a slow fire until it is about the consistency of honey.

FROSTING, OR ICING, FOR CAKES.—The whites of 8 eggs beat to a perfect froth and stiff ; pulverized white sugar, 2 lbs. ; starch, 1 tablespoonful ; pulverized gum arabic, $\frac{1}{2}$ oz. ; the juice of 1 lemon.

Sift the sugar, starch, and gum arabic into the beaten eggs, and stir well and long. When the cake is cold lay on a coat of the frosting. Next day, make more frosting, and apply a second coat, and it will be white, clear, and beautiful. And by dipping the knife into cold water as applying, you can smooth the frosting very nicely.

FRUIT EXTRACTS.—Best alcohol, 1 pt. ; oil of lemon, 1 oz. ; peel of 6 lemons.

Break the peels, and put in with the others for a few days ; then remove them, and you will have just what you desire, for a trifle, compared with the 25 cent bottles, which are set out as the nicest thing in the world.

This rule applies to all fruit oils ; but for fruits, as peaches, pine-apples, strawberries, raspberries, blackberries, &c., you will take alcohol and water equal parts, and put upon them sufficient to cover ; and in a few days you have the flavour and juices of the fruit. If persons will act common sense, working from known facts like these, they will not need to run after every new fangled thing blazing forth in every advertisement.

Vanilla, nutmeg, mace, cinnamon, &c., are made by cutting up the vanilla bean, or bruising the nutmegs, cinnamon, &c., and putting about 2 ozs. to each pint of pure spirit, or reduced alcohol, frequently shaking for about 2 weeks, and filtering off very carefully ; for colouring any of the extracts see the "Essences," and "Syrups." For cakes and pies, however, it is just as well to pulverize nutmegs,

maee, einnamon, &c., and to use the powder, for the quantity required is so small that it will never be seen in the cake or pie.

FRUITS, *to can, or preserve.*—PEACHES AND PEARS.—After paring and coring, put amongst them sufficient sugar to make them palatable for present eating,—about 3 to 4 lbs. only for each bushel; let them stand a while to dissolve the sugar, not using any water; then heat to a boil, and continue the boiling, with care, from 20 to 30 minutes; or sufficiently long to heat through, which expels the air.

Have ready a kettle of hot water, into which dip the can long enough to heat it; then fill in the fruit while hot, corking it immediately, and dip the end of the cork into the “Cement for Canning Fruits.” When cold it is best to dip a second time to make sure that no air holes are left which would spoil the fruit. All canned fruits are to be kept in a very cool cellar.

FRUIT, *to keep.*—To each pound of rosin, put 1 oz. of tallow, and 1 oz. of bees-wax. Melt slowly over the fire, and do not let it boil. Rub the fruit over with whitening, to prevent the coating from adhering to the fruit, then dip it into the solution once, and hold it up a moment to set the coating; pack in barrels or boxes in a cool place. When you dip oranges or lemons, loop a thread around to hold them; for pears or apples insert a pointed stick to hold them by, then cut off. Oranges and lemons cannot be put into boxes, but must be placed on shelves, as the accumulated weight would crush them down.

Articles put up scientifically air-tight, may be kept fresh any length of time, or until wanted for use. This composition makes good sealing for air-tight cans or bottles, pouring it around the top of the can cover, and dipping the neck of the bottle into it.

FURNITURE OIL.—Alkanet root, 1 part; shellac varnish, 4 parts; linseed oil, 16 parts; turpentine, 2 parts; bees wax, 2 parts; mix, and let them stand for a week.

FURNITURE, *to varnish with one coat only.*—Take

boiled linseed-oil and give the furniture a coat with a brush ; immediately sprinkle dry whiting upon it and rub it well in with the hand, or a brush worn short and stiff, over all the surface—the whiting absorbs the oil ; and the pores of the wood are filled with a coat of putty, which will last for ages, and water will not spot it or have any effect upon it.

For mouldings and deep creases in turned work, mix them thick, and apply with the oil-brush, but on smooth surfaces, the hand and dry whiting are best. If black walnut is to be finished, put a trifle of burnt umber in the whiting,—if for cherry, a little Venetian-red ; beech or maple will require less red ; only sufficient to make the whiting the colour of the wood. Bedstead-posts, banisters, or standards for bedsteads, &c., can have the finish put on them in the lathe, in double quick time ; spreading a newspaper on the lathe to save the scattered whiting ; apply it with the hands, having an old cloth to rub off the loose whiting which does not enter the pores of the wood.

G

GALVANIZING, with a Shilling Battery.—Take a piece of copper rod about three-eighths of an inch in thickness, and about 18 inches long, and bend it to the form of an elongated horse shoe, one side being longer than the other, hooked at the end for suspending the article to be galvanized.

The rod should be 4 or 5 inches in the bend, then run parallel, having 5 strips of sheet zinc, an inch wide, and 6 to 8 inches long, bent in their centre round the copper with a rivet through them, close to the rod ; these strips of zinc are to be put into tumblers, the rod resting on the top of the tumblers, which are to be nearly filled with rain-water ; then pour into each tumbler a little oil of vitriol, until you see that it begins to work a little on the zinc.

The article to be plated is to be suspended upon the striping of zinc, which is to be placed as before spoken of,

in a jar containing the gold solution, instead of having it upon the stick spoken of when plating without the battery. All the operations are the same as before described.

GALVANIZING, without a battery.—Dissolve cyanuret of potassium, 1 oz., in pure rain water, 1 pint; to which add a 1 draehm bottle of the chloride of gold, and it is ready to use. Clear the article to be plated from dirt and grease, with powdered rotten stone, and put in alcohol, using a good brush—if there are cracks, it may be necessary to put the article in a solution of caustic potash—but every particle of dirt must be removed; then suspend the article to be plated in the cyanuret of gold solution, with a small strip of zinc like a knitting-needle, hooking the top over a stick which will reach across the top of the jar holding the solution.

Every 10 minutes the article should be taken out and brushed with the scouring preparation; or on smooth surfaces it may be rinsed off and wiped with a cloth, and return until the coating is sufficiently heavy to suit.

When the plating fluid is not in use, bottle and cork, to be ready for future use; take care of it, as it is as poisonous as arsenic, and label it—*Poison*. The zinc strip, as far as it reaches into the fluid, will need to be rubbed occasionally, until bright.

GINGER BEER.—Bruised ginger, $1\frac{1}{2}$ oz.; cream of tartar, 1 oz.; fine sugar, 1 lb.; pour into the vessel upon them 1 gallon of boiling water; when nearly cold, add a tablespoonful of good yeast; skim, and bottle; keep in a cool place for a few days, when it will be very ripe.

GINGER BEER.—White sugar, 5 lbs.; lemon-juice, 1 gill; ginger, bruised, 5 ozs.; water, $4\frac{1}{2}$ gals.

Boil the ginger 30 minutes in 3 quarts of water; add the other ingredients, and strain, when cold, put in the white of an egg, well beaten, with 1 teaspoonful of lemon-essence—let it stand 4 days, and bottle. It will keep for months—the honey operates mildly in place of the yeast.

GINGERBREAD, very nice and soft.—Flour, 4 cup-

rais ; treacle, 2 cupfuls ; butter, $\frac{1}{2}$ a cupful ; butter-milk, 2 cupfuls ; cream, 1 cupful ; 3 eggs, a tablespoonful of ginger, and the same of saleratus or bi-carbonate of potash. Mix all together except the butter-milk, in which the saleratus must be dissolved, and then added to the rest. Bake immediately.

GINGERBREAD CAKES.—Powdered ginger $\frac{1}{2}$ oz. ; flour, 2 lbs. ; brown sugar, 2 ozs. ; treacle, 1 lb. ; butter, 8 ozs.—Rub well together, roll out and cut into cakes with a shape, and bake in a moderate oven.

The above made with oat meal is a very agreeable aperient for children.

GINGERBREAD SNAPS.—Flour, 2 lbs. ; treacle, 1 lb. ; sugar, 1 lb. ; butter, from $\frac{1}{2}$ lb. to 1 lb. ; ginger, $\frac{3}{4}$ oz. ; essence of lemon, 30 drops ; saleratus, or potass, size of a walnut, dissolved in a little hot water.

GINGER CAKE.—Molasses (or treacle) 2 cupfuls ; butter, or one half lard, $1\frac{1}{2}$ cupful ; sour milk, 2 cupfuls ; ground ginger, 1 teaspoonful ; saleratus, 1 teaspoonful.

Powder the saleratus ; mix all in a suitable pan ; stir and work in so much flour that you can roll them ; roll out thin ; wet the tops of the cakes with treacle and water mixed ; this washes off the dry flour, and causes them to bake a nice brown, and to keep moist ; put into a quick oven, and ten minutes will bake them. Take out as soon as nicely brown.

GINGER CAKES, *for cold weather*.—Break 3 eggs in a basin, beat well, and add half a pint of cream, which must be beaten with them ; put the whole into a saucepan over the fire, to be stirred till warm ; then add 1 lb. of butter, $\frac{1}{4}$ lb. of loaf sugar, $2\frac{1}{2}$ ozs. of ginger, both powdered, carefully stirring the whole over a slow fire, just to melt all the butter ; pour it on 2 lbs. of flour, and form it all into a good paste, roll and shape it as you think proper, and bake it.

GINGER DROPS.—Beat in a marble mortar, 1 oz. of the best candied orange-peel with a little loaf sugar, and

when it becomes a smooth paste, add $\frac{1}{2}$ lb. of loaf sugar, and $\frac{1}{2}$ oz. of the best powdered ginger. Then, with a little water to dissolve the sugar, boil the whole to a candy, and drop it off from the point of a knife on writing paper in small round drops.

GINGERETTE, Spanish.—To each gallon of water put 1 lb. of white sugar ; $\frac{1}{2}$ oz. of best bruised ginger root ; $\frac{1}{4}$ oz. of cream of tartar, and 2 lemons sliced.

DIRECTIONS.—In making 5 gallons, boil the ginger and lemons 10 minutes, in 2 gallons of the water ; the sugar and cream of tartar dissolve in cold water, mix all, and add $\frac{1}{2}$ pint of good yeast ; ferment over night, strain and bottle in the morning.

This is a valuable recipe for a cooling and refreshing beverage. It is recommended to persons suffering with dyspepsia or sick headache.

GINGER POP.—Water, $5\frac{1}{2}$ gals. ; ginger root, bruised, $\frac{1}{4}$ lb. ; tartaric acid, $\frac{1}{2}$ oz. ; white sugar, $2\frac{1}{2}$ lbs. ; whites of 3 eggs, well beaten ; lemon oil, 1 teaspoonful ; yeast, 1 gill.

Boil the root 30 minutes in 1 gallon of water, strain off, and put the oil in while hot ; mix. Make over night, and in the morning strain and bottle.

GINGER SNAPS.—Take a pint of treacle, and 3 ozs. of butter ; boil together ; when cool, add 2 ozs. of ginger, a tablespoonful of soda, and flour sufficient. Roll thin and bake.

GINGER WINE.—Alcohol, 1 quart ; best ginger root, bruised, 1 oz. ; cayenne, 5 grains ; tartaric acid, 1 drachm ; let it stand 1 week and filter. Then add 1 gallon of water in which 1 lb. of sugar has been boiled. Mix when cold. Colour with cochineal and alum, previously made.

This wine is very wholesome, and a gallon of it will not cost more than a pint of many wines sold for medicinal purposes. Let a man, having a bad cold, drink half a pint of this wine hot, on going to bed, bathing his feet in hot water, 15 minutes, and cover up warm, and sweat until

morning ; then wash the body with cool water, rubbing briskly with a coarse dry towel for 5 minutes, and he will be free from his cold. Women and children should take less in proportion to age and strength. Women in a weakly state, with little appetite, and spare in flesh, from indigestion, will find entire relief by taking half a wineglassful of this wine a little before meals, for a month or two, according to their improved condition.

GLASS, *to frost*.—The frosting of glass, to keep out the sun, is done by using the following paint ;—

Sugar of lead well ground in oil, applied as other paint ; then pounced, while fresh, with a cotton duster.

When partially dry, with a straight-edge laid upon the sash, run along by the side of it, a stick sharpened to the width of the line in any figures, or squares, you choose.

GOLD, *to clean and restore its lustre*.—Dissolve a little sal-ammoniac in urine, and boil the gold in the mixture ; it will become clean and bright, if finished by rubbing with fine whitening and wash leather.

GOLD, *to dissolve*.—Take 2 parts hydrochlorate acid, and 1 part nitric acid, (aqua regia) this will dissolve gold. Apply gentle heat to increase the chemical action.

GOLD CAKE.—Yolks of 1 doz. eggs ; flour, 5 cups ; white sugar, 3 cups ; butter, 1 cup ; cream or sweet milk, 1½ cups ; soda, ½ teaspoonful ; cream of tartar, 1 teaspoonful. Bake in a deep loaf pan.

Beat the eggs with the sugar, having the butter softened by the fire ; then stir it in ; put the soda and cream of tartar into the cream or milk, stirring up and mixing all together ; then sift and stir in the flour.

The gold and silver cakes dropped as directed in the "Marbled Cake," give another variety.

GOLD LACQUER, *for Tin, all colours*.—Alcohol in a flask, ½ pint ; add gum shellac, 1 oz. ; turmeric, ½ oz. ; red-sanders, ¼ oz. Set the flask in a warm place, oft shake for 12 hours or more, then strain off the liquor, rinse the bottle and return it, corking tightly for use.

This varnish must be applied to the work freely and flowing, or, if the work admits of it, it may be dipped into the varnish, and laid on the stove to dry, which it will do quickly; and they must not be rubbed or brushed while drying; or the article may be hot when applied. One or more coats may be laid on, as the colour is required more or less light or deep. If it should become thick from evaporation, thin it with alcohol. And by the following modifications, all the various colours are obtained;—

Rose Colour.—Proceed as above, substituting $\frac{1}{4}$ oz. of finely ground best lake, in place of the turmeric.

Blue.—The blue is made by substituting pulverized Prussian blue $\frac{1}{2}$ oz., in place of turmeric.

Purple.—Add a little of the blue to the *first*.

Green.—Add a little of the rose-colour to the *first*.

GOOSE, to roast.—Take a few sage-leaves and 2 or 3 onions, and chop them very fine. Mix them with a large piece of butter, 2 spoonfuls of salt, and 1 of pepper. Put this into the goose, spit it, and lay it down to the fire. Singe it, and dust it with flour, and when thoroughly hot, baste it with fresh butter till it is a fine froth, and a nice brown. A large goose will require an hour and a half before a good fire, and when it is done, dredge and baste it, pull out the spit, and pour in a little boiling water. Serve with gravy, and apple sauce.—Some people add yolks of eggs to the stuffing.

GRAPE WINE.—Ripe freshly picked grapes, 20 lbs.; put them into a stone jar, and pour over them 6 qts. of boiling soft water; when sufficiently cool, squeeze them thoroughly with the hand; let them stand 3 days on the pomace, then squeeze out the juice and add 10 lbs. of crushed sugar, and let it remain a week longer in the jar; then skim, strain and bottle tight.

Let it remain in the jar until it is fit to be bottled. This wine is very suitable for medical and sacramental purposes, being free from the adulteration which so much abounds in nearly all wines.

GRATES AND BARS, to clean.—First rub them

with a bit of cloth, on which place a mixture of soft soap and emery. Then apply black lead, and the white of egg, well mixed, rub it evenly over with a soft brush; let it dry; then rub with a hard brush.

GREASE-HEEL AND SCRATCHES, in Horses.—Lye made from wood ashes, and boil white-oak bark, in it until it is quite strong, both in lye and bark ooze; when cold, it is ready for use.

First wash the horse's legs with water and Castile soap; when dry apply the ooze with a swab upon a stick sufficiently long to keep out of his reach, as he will tear round like a wild horse; but wet all well once a day, until the places are drying up. Grease-heel may be known from common scratches by the deep cracks, which do not appear in the common kind. This medicine will fetch off the hair, but the disease has been known to fetch off the hoof. To bring on the hair again, use salve made by stewing sweet elder bark in old bacon fat; then form the salve by adding a little rosin according to the amount of oil when stewed, about $\frac{1}{4}$ lb. to each lb. of oil.

Another.—Verdigris, $\frac{1}{2}$ oz.; whiskey, $1\frac{1}{2}$ pts.; are highly recommended for grease heel.

GREEN, to dye Cotton.—For new cotton, boil in weak lye or strong suds; wash and dry; give the cotton a dip in the home-made blue dye-tub until blue enough is obtained to make the green as dark as required; take out, dry, and rinse the goods a little; then make a dye with fustic $\frac{3}{4}$ lb.; logwood, 3 ozs, to each lb. of goods, by boiling the dye 1 hour; when half cooled, put in the cotton, move briskly a few minutes, and let it lie in 1 hour; take out and thoroughly drain; dissolve and add to the dye, for each lb. of cotton, blue vitriol $\frac{1}{2}$ oz., and dip another hour; wring out and dry in the shade. By adding or diminishing the logwood and fustic, any shade of green may be obtained.

GREEN OR YELLOW.—*On Silk or Wool, in 5 to 15 Minutes.*—For 5 lbs. of goods—black oak or peach leaves $\frac{1}{2}$ peck; boil well; then take out the bark and leaves, and

add muriate of tin, $\frac{1}{2}$ teacupful, stirring well; then put in the goods and stir them round, and it will dye a deep yellow in from 5 to 15 minutes, according to the strength of the bark; take out the goods, rinse and dry immediately.

N.B.—For a green, add to the above dye, extract of indigo, 1 table-spoonful, at a time, and work the goods 5 minutes, and air; if not sufficiently dark use the same amount of ehemie as before, and work again until it suits.

GREEN, *to dye.*—*With Fustic.*—For each lb. of goods—fustie 1 lb.; with alum, $3\frac{1}{2}$ ozs. Stoop until the strength is out, and soak the goods thereiu until a good yellow is obtained; then remove the ehips and add extract of indigo or ehemie, 1 tablespoouful at a time, until the colour suits.

GREEN, *on Silk.*—*Very handsome with Oak Bark.*—For 1 lb. of silk—yellow oak bark, 8 ozs.; boil it $\frac{1}{2}$ hour; turn off the liquor from the bark and add alum, 6 ozs.; let stand until cold; while this dye is being made, colour the goods in the blue dye-tub, a light blue; dry and wash; then dip in the alum and bark dye; if it does not take well, warm the dye a little.

GREEN, *to dye.*—*On Wool or Silk, with Oak Bark.*—Make a strong yellow dye of yellow oak and hiekory bark, in equal quantities, Add extract of indigo, or ehemie, 1 table-spoonful at a time, until you get the shade of the colour desired.

GUN BARRELS, *Browning Process.*—Spirits of nitre 1 lb.; aleohol, 1 lb.; eorrosive sublimate, 1 oz.; mix in a bottle and keep eorked for use.

Plug both ends of the barrel and let the plug stiek out 3 inches, to handle by, and to prevent the fluid from entering the barrel, causing it to rust; polish the barrel perfectly; then rub it well with quieklime, to remove oil or grease; apply the browning fluid with a clean eloth, apply one coat, and set in a warm, dark place, until a red rust is formed over the whole surfaee, which will require from 10 to 20 hours, or until the rust becomes red; then eard it

down with a gunmaker's eard and rub off with a clean cloth; repeat the process until the colour suits, as each coat gives a darker shade.

Browning for Twist Barrels.—Take spirits of nitre $\frac{3}{4}$ oz.; tincture of steel, $\frac{3}{4}$ oz.; black brimstone, $\frac{1}{4}$ oz.; blue vitriol, $\frac{1}{2}$ oz.; corrosive sublimate, $\frac{1}{4}$ oz.; nitric acid, 1 draehm, or 60 drops; copperas, $\frac{1}{4}$ oz.; mix with $1\frac{1}{2}$ pts. of rain water, keep corked, also, as the other, and the process of applying is also the same,

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HAIR DYE.—Take gallic acid, $\frac{1}{2}$ oz.; alcohol, 8 ozs.; soft water, 16 ozs.; put the acid in the alcohol, then add the water.—Or,

Take crystallized nitrate of silver, 1 oz.; ammonia, strongest kind, 3 ozs.; gum arabic, $\frac{1}{2}$ oz.; soft water, 6 ozs. The silver is to be put into the ammonia, and not corked until it is dissolved; the gum is to be dissolved in the water, then all mixed, and it is ready for use.

Hairdressers will probably make this amount at a time, as it comes much cheaper than in small quantities. For a family make less.

DIRECTIONS FOR APPLYING.—First, wash the whiskers or the hair with the 'shampoo,' and rinse out well, rubbing nearly dry; then with a brush apply the first receipt, wetting completely, and use the dry towel again; then with another brush, wet every part with the second receipt, and it becomes instantly black; when dry, wash off with hard water, then with soap and water; apply a little oil.

Cyanuret of potassium, 1 draehm, to 1 oz of water, will take off any stain upon the skin, arising from nitrate of silver; but it is poison, and should not touch sore places, nor be left where children may get at it.

HAIR INVIGORATOR.—Vinegar of cantharides, 1 oz.; cologne-water, 1 oz.; mixed and rubbed into the roots of the hair, until the scalp smarts, twice daily, has been very highly recommended for bald heads, or where the hair is falling off.

If there is no fine hair on the scalp, no invigorator can give a head of hair.

Another.—Lae-sulphur and sugar of lead, of each, 1 draehm ; tannin and pulverized copperas, each 32 grains ; rose water, 4 ozs. ; wetting the hair once a day for 10 or 12 days, then twice a week will keep up the colour.

If it is wanted to change gray hairs to a dark colour the latter will do it ; but where the hair is falling off, &c., the first is required to stimulate the scalp to healthy action.

Another.—Lae-sulphur and sugar of lead, of each 1 oz. ; pulverized litharge, $1\frac{1}{2}$ ozs. ; rain water, 1 quart ; applying 3 mornings and missing 3, until 9 applications-- gives a nice dark colour.

The litharge sets the colour, as the sulphate of iron does in the next.

Another.—Rain water, 6 ozs. ; lae-sulphur, $\frac{1}{2}$ oz. ; sugar of lead, $\frac{1}{4}$ oz. ; sulphate of iron, (copperas) $\frac{1}{3}$ oz ; flavour with bergamot, and apply to the hair daily until sufficiently dark.

All the foregoing restoratives will change, or colour the gray or white hair black, or nearly so ; but no preparation will give hair its original colour.

Hair Invigorator.—The following preparation will stop the hair from falling out, and make it grow ; it is a good one, so is the one that follows it :

Take bay rum, 1 pint ; alcohol, $\frac{1}{2}$ pint ; castor oil, $\frac{1}{2}$ oz. ; carbonate of ammonia, $\frac{1}{4}$ oz. ; tincture of cantharides, $\frac{1}{4}$ oz. Mix, and shake when used. Use it daily until the end is attained.

Another.—Carbonate of ammonia, 1 oz. ; rubbed up in 1 pint of sweet oil. Apply daily until the hair stops falling out, or is sufficiently grown out.

Strong Sage Tea, as a daily wash, is said to stop hair from falling out.

Every liniment mentioned in this book, if well rubbed upon the scalp daily for 3 months, will produce a good head of hair ; but when the scalp has become shining, and has no fine hair growing, the hair follicle, or root, is dead ;

and nothing can give a head or hair in such cases, any more than grain can grow on ground where it is not sown.

The head should be often washed with soap and clean water ; but if that is neglected too long, it is necessary to use something stronger to remove the grease and dandruff, as the following :—

Shampooing Mixtures—Very Cheap.—Purified carbonate of potash, commonly called salts of tartar, 1 oz. ; rain water, 1 quart ; mix, and it is ready for use.

Apply a few spoonfuls of it to the head, rubbing it thoroughly ; then wash with clean soft water, and dry well with a coarse dry towel, applying a little oil or pomatum to supply the natural oil which has been saponified and washed out by the operation of the mixture. A good profit may be made by the sale of this preparation.

Another excellent shampoo is made by using aqua ammonia, 3 ozs. ; salts of tartar, $\frac{1}{4}$ oz. ; alcohol, $\frac{1}{2}$ oz. ; and soft water, 2 $\frac{1}{2}$ pints, and flavouring with bergamot. Rub the head until the lather goes down ; then wash out.

HAIR OILS—New York Star.—Castor oil, 6 $\frac{1}{2}$ pints ; alcohol, 1 $\frac{1}{2}$ pints ; oil of citronella, $\frac{1}{2}$ oz. : mixed and shaken when used, makes one of the finest oils for the hair in use.

This amount of alcohol combines with the oil and destroys all the gumminess and flavour peculiar to castor oil, by which it becomes one of the best oils for the hair. A less proportionate quantity can be made. If the citronella cannot be got, use some other oil ; yet none are equal to it.

HAIR RENOVATORS, For Grease Spots, Shampooing, and killing Bed-bugs.—Aqua ammonia, 2 ozs. ; soft water, 1 quart ; saltpetre, 1 teaspoonful ; variegated shaving soap, 1 oz., finely scraped ; mix all, shake well, and let it stand a few hours or days before using, which gives the soap a chance to dissolve.

DIRECTIONS.—Pour upon the place sufficient to cover any grease or oil which may be upon coats, carpets, &c., sponging and rubbing well 2 or 3 times ; if necessary, to

saponify the grease in the garment; wash off with clear cold water.

This preparation will shampoo like a charm; raising a lather in proportion to the amount of grease and dandruff in the hair. It will remove paint, and it does not injure the finest textures, because its affinity is for grease or oil, changing them to soap, and thus loosening any substance with which they may be combined.

It effectually destroys bed-bugs, and if put into their crevices, it destroys their eggs, and thus drives them from the premises.

A cloth wet with it will soon remove all the grease and dirt from the doors which are opened by dirty hands.

HAIR RESTORATIVES.—Sugar of lead, borax, and lae-sulphur, of each 1 oz.; aqua ammonia, $\frac{1}{2}$ oz.; alcohol, 1 gill. These articles to stand mixed for 14 hours; then add rum, 1 gill; fine table-salt, 1 tablespoonful; soft water, 3 pints; essence of bergamot, 1 oz.

This preparation not only gives a beautiful gloss, but will cause hair to grow upon bald heads arising from all common causes, and turn gray hair to a dark colour.

DIRECTIONS.—When the hair is thin, apply twice daily, until this amount is used; work it into the roots of the hair with a brush or the ends of the fingers. For gray hair one application daily is sufficient. It is harmless and effectual; it costs only a trifle in comparison to other advertised restoratives, and will be found as good or better than most of them.

HAIR, to remove superfluous.—Some females have hair growing on their chins, which is unseemly. Rub the part with thick treacle. Then dip a camel's hair brush, or linen cloth, into dulcified spirit of salt, and apply gently to the hair—the treacle is merely to preserve the flesh from the spirit.

HAMS, to cure.—To every 100 lbs., take best coarse salt, 8 lbs.; saltpetre, 2 ozs.; brown sugar, 2 lbs.; potash, $1\frac{1}{4}$ ozs.; and water, 4 gals. Mix, and pour the brine over the meat, after it has lain in the tub for some 2 days. Let

hams remain 6 weeks in the brine, and then dry several days before smoking. I have generally had the meat rubbed with fine salt, when it is packed down.

The meat should be perfectly cool before packing. The potash keeps it from drying up and becoming hard.

HAMS, SMOKED MEAT, &c., to keep for Years.—Pack them in pulverized charcoal. No matter how hot the weather, nor how thick the flies; hams will keep, as sweet as when packed, for years. The preservative quality of charcoal will keep them till charcoal decays.

Another American Method.—In the Spring, cut the smoked ham in slices, fry till partly done, pack in a stone jar alternate layers of ham and gravy. If the ham should be very lean, use lard for gravy. Be sure and fry the ham in the lard, so that it will be well seasoned. When wanted for use, take up, finish frying, and it is ready for the table. It is very good and handy.

HANDS, to whiten.—Mrs. Hale's recipe for whitening the hands is, a wineglassful of eau de Cologne, and 1 of lemon-juice; scrape 2 cakes of brown Windsor soap, or the same quantity of pure white soap, to a powder, and mix well in a mould. It hardens, and is excellent for whitening the hands.

HARROGATE BUNS.—Flour, 1 lb.; currants and powdered loaf sugar, $\frac{1}{4}$ lb. of each; 2 eggs and a little lemon peel; butter, beaten to a cream, $\frac{1}{4}$ lb., adding to it the eggs; beat the whole to a nice thick cream; add a teaspoonful of baking powder. Bake in a moderate oven.

HEAVES, in horses.--Heaves, the name for difficulty in the breathing of a horse, is susceptible of great alleviation by attention to the quality and quantity of the animal's food. If a horse suffering from this disease, is allowed to distend his stomach with dry food entirely, and then to drink cold water, as much as he can hold; he is nearly worthless. But if this food be moistened, and if he drinks a moderate quantity only at a time, the disease is much less troublesome.

A still farther alleviation may be obtained from the use of balsam of fir and balsam of copaiba, 4 ozs. each ; and mix with calcined magnesia sufficiently thick to make it into balls ; give a middling sized ball, night and morning, for 8 or 10 days,

Another.—Lobelia, 1 teaspoonful, once a day, in his feed, for a week, and then once a week. This never fails to cure.—Or, take calcined magnesia, balsam of fir, and balsam of copaiba, of each 1 oz. ; spirits of turpentine, 2 ozs. ; and put them all into 1 pint of best cider vinegar, and give 1 tablespoonful in his feed, once a day, for a week ; then every other day for 2 or 3 months.

The horse will cough more at first, but looser and looser, until cured. Wet his hay with brine, and also wet his feed.—Or, take lobelia, wild turnip, elecampane and skunk cabbage, equal parts of each. Make into balls of common size, and give 1 for a dose.—Or, make a tincture by putting 4 ozs. of the mixture into 2 quarts of spirits ; and after a week put 2 tablespoonfuls into their feed, once a day for a month or two.—Or, take oyster shells, 1 peck ; burn into lime, and pulverize ; mix a single handful of it with $\frac{1}{2}$ gill of alcohol, then mix it with the oats each morning until all is given.

This for bellows-heaves has effected much good. Horseradish grated and put in with the feed has benefited. Cabbage, as common feed, is good to relieve, or any juicy food, will relieve very much.

Another.—Commence with a piece of pork, say a cubic inch, chopped very fine, and mixed with the wetted grain or cut feed, twice a day for 3 days. Then gradually increase the quantity, and cut less fine, until there is given with each feed nearly as large as the hand, cut into 20 pieces. Continue this for 2 weeks, and the horse will probably be capable of ordinary work without distress, and without showing the heaves.

HENS, to make them lay.—Mix a little chopped meat, and cayenne pepper with their food.

HONEY, Artificial.—Good brown sugar, 10 lbs. ;

water, 1 quart ; extract of bee bread honey in the comb, 2 lbs. ; cream of tartar, 1 teaspoonful ; gum arabic, 1 oz. ; oil of peppermint, 3 drops ; oil of roses, 2 drops ; mix and boil 3 minutes, and pour in 1 quart more water in which an egg is beaten ; and as it boils, skim well, remove from the fire, and when a little cool, add 2 lbs. of bees' honey, and strain.

This is a nice article, looking and tasting like honey. It is shipped as "Cuba Honey." It will keep any length of time, fresh as when first made, if sealed up. If only for eating purposes, the cream of tartar and gum arabic may be left out, also the bee-bread honey, substituting 1 lb. of real honey.

HONEY, Domestic.—Brown sugar, 10 lbs. ; water, 3 lbs. ; cream of tartar, 2 ozs. ; strong vinegar, 2 tablespoonfuls ; the white of 1 egg well beaten ; bees' honey, $\frac{1}{2}$ lb. ; Lubin's extract of honeysuckle, 10 drops. First put the sugar and water into a pan on the fire ; and when lukewarm, stir in the cream of tartar and vinegar ; add the egg gradually ; and when the sugar is nearly melted put in the honey and stir until it boils, take it off, let it stand a few minutes, then strain, then add the extract of honeysuckle, let it stand over night. This resembles candied honey, and is very good. Or it may be made thus ;—

Good common sugar, 5 lbs. ; water, 1 quart ; gradually bring it to a boil, skimming well : when cool, add 1 lb. bees' honey and 4 drops of peppermint essence.

For a better article, use white sugar and $\frac{1}{2}$ lb. more honey. If you want the rosy appearance of bees' honey, put into the water $\frac{1}{4}$ oz. of alum.

HONEY, Premium.—Common sugar, 5 lbs. ; water, 1 pint ; boil and skim ; add pulverized alum, $\frac{1}{4}$ oz. ; remove from the fire and stir in cream of tartar, $\frac{1}{2}$ oz. ; and rose-water, 1 tablespoonful, and it is fit for use. This took the premium at an Ohio State Fair.

HOOF-AIL IN SHEEP.—Muriatic acid and butter of antimony, of each 2 ozs. ; white vitriol, pulverized, 1 oz. Mix.

Lift the foot and drop a little of it upon the bottom. It

needs to be applied only twice a week—as often as they limp, which shows that the foot is becoming tender again. It kills the old hoof, and a new one soon takes its place. Have no fears about the result; apply the medicine as often as indicated, and all is safe.

HORSE LINIMENTS—*For Stiff-Neck, from Poll-Evils.*—Aleohol, 1 pint; oil of cedar, origanum, and gum-camphor, of each 2 ozs.; oil of amber, 1 oz.; use freely.

Stable Liniment.—Oil of spike, aqua ammonia, and oil of turpentine, of each 2 ozs.; sweet oil and oil of amber, of each 1½ ozs.; oil of origanum, 1 oz. Mix.

This is good for anything, and should always be kept in the stable as a strong liniment; it is a favourite cure for poll-evils, ring-bones, and old lameness, inflammations, &c.

Nerve and Bone Liniment.—Take ox-gall, 1 quart; alcohol, 1 pint; volatile liniment, 1 lb.; spirits of turpentine, 1 lb.; oil of origanum, 4 ozs.; aqua ammonia, 4 ozs.; tincture of cayenne, ½ pint; oil of amber, 3 ozs.; tincture of Spanish flies, 6 ozs. Mix.

Liniment for One Shilling a Quart—Best vinegar, 2 qts.; saltpetre, pulverized, ½ lb.; mix and set in a warm place, until dissolved.

It will be found valuable for spavins, sprains, strains, bruises, old swellings, &c.

HORSE OINTMENT.—Rosin, 4 ozs.; bees' wax, 4 ozs.; lard, 8 ozs.; honey, 2 ozs. Melt these articles slowly, gently bringing to a boil; and as it begins to boil, remove from the fire, and stir slowly in a pint of spirits of turpentine; stir until cool.

This is an extraordinary ointment for bruises, in flesh or hoof, broken knees, galled backs, bites, cracked heels, &c.; or when a horse is gelded, to heal and keep away flies. It is excellent to take the fire out of burns or scalds in human flesh also.

HOUSEHOLD CEMENT.—Use white of egg, dusting on some finely powdered lime, and put the edges together.—Or, the white of egg should be thoroughly mixed, by beating with an equal bulk of water, and the slaked

lime added so as to form a thin paste, which should be used speedily, as it soon sets. This is a valuable cement, of great strength, and will stand boiling water.

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ICE CREAM.—Fresh cream, $\frac{1}{2}$ gallon; rich milk, $\frac{1}{2}$ gallon; white sugar from 1 lb. to 2 lbs. to the gallon.

Dissolve the sugar in the mixture, flavour as follows;—take half the peel from a fresh lemon, and steep it in as little water as possible; add this to the mixture; no flavour pleases so much as the lemon; keep the same proportion for any amount desired. The juice of strawberries or raspberries gives a beautiful colour and flavour to ice creams; or about $\frac{1}{2}$ oz. of essence or extracts to a gallon, to suit the taste. Have your ice well broken; 1 quart of salt to a bucket of ice.

About half an hour's stirring and occasionally scraping down and beating together, will freeze it. The old-fashioned freezer which turns in a tub of ice, makes smoother and nicer ice cream than all the patent freezers, and the plan of using genuine cream and milk gives sufficient profit.

ICE CREAM, Cheap.—Milk, 6 quarts; Oswego corn starch, $\frac{1}{2}$ lb. Dissolve the starch in 1 quart of milk, mix all together and simmer a little, (not boil.) Sweeten and flavour to suit your taste. Or,

Take Irish moss, $1\frac{1}{2}$ oz.; milk, 1 gallon. Soak the moss in cold water for an hour, and rinse well to clear off sand and a peculiar taste; steep it for an hour in the milk just at the boiling point; it imparts a rich colour and flavour without eggs or cream. The moss may be steeped twice.

ICING FOR CAKES.—Have ready 1 lb. of the best white sugar, which pound well and sift, put it into a basin with the whites of 3 eggs, beat well together, adding the juice of 6 lemons; beat until it becomes very light and hangs in flakes from the spoon; if it should be rather too stiff in mixing, add a little more white of egg; if on the contrary, too soft, a little more sugar.

ICING FOR TARTS.—Beat and sift $\frac{1}{4}$ lb. of loaf

sugar. Put it into a mortar with the white of an egg, well beat up. Add 2 spoonfuls of rose-water, and beat all together till it is so thick as just to run, stirring it one way. It is laid on the tart with a bunch of feathers dipped in the icing. Set the tarts into a gentle oven to harden. But do not let them stand too long, or it will discolour them.

IMPERIAL WATER.—Take a large jar, and put into it 2 ozs. of cream of tartar, with the juice and peels of 2 lemons. Pour on them 7 quarts of boiling water, and when it is cold, clear it through a gauze sieve, sweeten it to your taste, and bottle it. The next day it will be fit for use.

INCOMBUSTIBLE CLOTH.—Take sal-ammonia, 2 ozs.; water, 1 pint; mix well, and saturate the cloth with the mixture.—A strong solution of alum will do as well; or even common soda, or pearlash, made very strong.

INDIAN NAMES, to pronounce.—The vowels alone need be attended to, which are pronounced as those of the Italian language. Thus, the English vowels take for their corresponding Eastern sounds—*a*, as *a* in the English word *far*; *e*, as *e* in *set*; *i*, as *i* in *pit*; (*j*, for *j* is a vowel in Italian and all oriental tongues,) as double *e* in *fee*; *o*, as *o* in *robe*; *u*, as double *o* in *poor*. Thus, *Kaibul* is properly sounded as *Koobool*; *Shujah*, as *Shooyah*, the double *e* of the *j* having the sound of *y* when preceding a vowel; the *Punjaub* as *Poonyob*; *Hindustan*, *Hindoostan*; *Marajah*, as *Marharráyaáh*, and so on.

INDIAN PUDDING, to bake.—Sweet milk, 1 qt.; butter, 1 oz.; 4 eggs well beaten; Indian meal, 1 teacupful; raisins, $\frac{1}{2}$ lb.; sugar, $\frac{1}{4}$ lb.

Scald the milk, and stir in the milk whilst boiling; then let it stand until only blood-warm, and stir all well together, and bake about $1\frac{1}{2}$ hours. Eaten with sweetened cream, or *Spreading Sauce*.

Indian Pudding, to boil.—Indian meal. 1 qt., with a lit-

the salt ; 6 eggs ; sour milk, 1 cupful ; saleratus, 1 teaspoonful ; raisins. 1 lb.

Scald the meal with the salt in it ; when cool stir in the beaten eggs ; dissolve the saleratus in the milk and stir in also, then the raisins ; English currants, or preserves answer every purpose, and are very nice in place of raisins. Boil $1\frac{1}{2}$ hour. Eaten with sweetened cream or any of the pudding sauces. Any pudding to be boiled must not be put into the water until it boils, and taken out as soon as done.

INDIA PICKLE.—Chop cabbage fine, leaving out the stalks, 3 or 4 onions, a root of horse-radish and a couple of green peppers to each cabbage. Soak all in salt and water 3 or 4 days. Spice some vinegar very strong with mace, cloves, allspice, and cinnamon. Heat it scalding hot, add a little alum and salt, and pour it on the cabbage, onions, and pepper, which should previously have all the brine drained from them. This pickle will be fit to eat in 3 or 4 weeks.

INDIGO, *Extract of, to make.*—Oil of vitriol, $\frac{1}{2}$ lb. ; stir into it indigo, finely ground, 2 ozs. ; stir at first for $\frac{1}{2}$ an hour ; cover over, and stir 3 or 4 times daily for 2 or 3 days ; then put in a crumb of saleratus, and stir it up, and if it foams, put in more and stir, and add as long as it foams ; the saleratus neutralizes any excess of acid ; then put into a glass vessel and cork up tightly. It improves by standing.

INK, *Black, Copying, or Writing Fluid.*—Rain water, 2 gallons ; gum arabic, $\frac{1}{4}$ lb. ; brown sugar, $\frac{1}{4}$ lb. ; copperas, $\frac{1}{4}$ lb. ; powdered nutgalls, $\frac{3}{4}$ lb. ; bruise all, and mix, shaking occasionally for 10 days, and strain ; if needed sooner, steep in an iron kettle until the strength is obtained.

This ink can be depended upon for deeds or records to be read hundreds of years to come. If not used as a copying ink, one-fourth the gum is sufficient, as it flows more freely without them.

INK, Common Black.—Logwood chips, 1 lb.; boil in $1\frac{1}{2}$ gallons of water until reduced to 2 quarts; pour off, and repeat the boiling; mix the two waters, 1 gallon in all; then add bi-chromate of potash, $\frac{1}{4}$ oz.; prussiate of potash, $\frac{1}{4}$ oz.; prussiate of iron (prussian blue) $\frac{1}{2}$ oz.; boil again about 5 minutes, and strain and bottle for use.

There is none of the gumminess about this ink that is found in that made from logwood; yet it will not be as durable as the gall inks, for deeds, records, &c., but for schools and common use, it is as good as the most costly inks.

INK POWDER, Black.—Sulphate of copper, 1 drachm; gum arabic, $\frac{1}{4}$ oz.; copperas, 1 oz.; nutgalls and extract of logwood, 4 ozs. each; all to be pulverized and evenly mixed.

Use 1 oz. of the mixture to each pint of boiling water used. It will be found a valuable colour for boot, shoe and harness also. It should be steeped a few days.

INK SPOTS, to erase from Mahogany.—Mix $\frac{1}{2}$ teaspoonful of oil of vitriol with a tablespoonful of water, and apply to the part with a feather. Rub and wash off quickly. Repeat, if necessary.

INSECTS in the Stomach.—A small quantity of vinegar will generally destroy insects in the stomach. A little cayenne pepper may be beneficially combined with it.

INSECTS in Vines, to destroy.—Mix flour of sulphur, and powdered tobacco and soft soap in a few gallons of water, and boil half an hour. Apply lukewarm,

INSECTS ON TREES.—Make a paste of powdered chloride of lime, or any fatty matter, and put it in the form of a band round the tree. This will prevent insects from climbing up.

INSIPIDITY, or Flatness to prevent in Ale, Spirits, or Medicines.—Cork the bottle tightly, and place it upside down in a vessel of water. This is applicable to invalids who are advised to take bottled ale or porter, and who can only drink a little at a time.

IRISH BREAD, *to make*.—Steep $\frac{1}{4}$ lb. of crumb of white bread, sliced, in $1\frac{1}{2}$ pt. of cream, or grate the bread; then beat $\frac{1}{2}$ lb. of blanched almonds very fine, till they are like a paste, with a little orange-flour water; beat up the yolks of 8 eggs, and the whites of 4: mix all well together; put in $\frac{1}{4}$ lb. of white sugar, and stir in a little melted butter, about $\frac{1}{4}$ lb.; lay a sheet of puff-paste at the bottom of the dish, and pour in the ingredients. Half an hour will bake it.

IRISH BEEF, *to cure*.—Put to 20 lbs. of beef, 1 oz. allspice, $\frac{1}{4}$ oz. of mace, cinnamon, and nutmeg, and $\frac{1}{2}$ oz. each of saltpetre and pepper: mix all together, and add as much common salt as will well rub the meat. Put it in a salting-pan; rub it with more salt every day; turn it in the pickle, and rub it with the seasoning that settles. When it has remained a month in pickle, take out the bone, and boil the meat in its own liquor, with as little water as will cover it. It may be stuffed with parsley, and is to be eaten cold.

IRISH PANCAKES, *to make*.—Beat 8 yolks and 4 whites of eggs; strain them in a pint of cream; add grated nutmeg, and sugar to your taste: set 3 ozs. of fresh butter on the fire; stir it; and as it warms, pour it to the cream, which should be warm when the eggs are put to it: then mix smooth almost $\frac{1}{2}$ pint of flour; fry the pancakes very thin, the first with a bit of butter, but not the others. Serve several on one another.

IRISH STEW, *to make*.—Cut off the fat of part of a loin of mutton, and cut it into chops. Pare, wash, and slice very thin some potatoes, an onion, and 2 small carrots. Season with pepper and salt; put it in a stewpan, just cover with water, and stew gently till the meat is tender, and the potatoes are dissolved in the gravy. It may be made of beef-steaks, or with beef and mutton mixed together.

IRON, IRON WIRE, or STEEL, *to copper the Surface*.—Rain water, 3 pints, sulphate of copper, (blue vitriol) 1 lb. Dissolve.

Have the article perfectly clean ; then wash it with this solution and it immediately exhibits a copper surface.

Lettering on polished steel, and flowering or ornamenting can be done in the same way. Sometimes diluted muriatic acid is used to clean the surface ; the surface must be cleaned by filing, rubbing, or acid ; then cleaned by wiping off.

IRON AND STEEL, *to clean*.—Soft soap, 1 oz.; emery, 2 ozs. made into paste ; rub the article with the paste, and with whitening and wash leather.

IRON MOULD, OR RUST, *to take out of Linen*.—Dissolve powdered burnt alum in the juice of lemon ; rub the article on the face of a smooth hot iron with a little thin paper betwixt.

IRON MOULD, *to extract*.—Rub the mouldy place with a little powdered oxalic acid, or salts of lemon and warm water, let it remain a few minutes and well rinse in clear water,

ISINGLASS JELLY. — Two ozs. of American isinglass, or gelatine ; 1 quart of boiling water ; 1½ pint of sherry wine ; the whites of 3 eggs. Soak the gum in cold water ½ an hour ; then take it from the water, and pour upon it the boiling water. When it is cool, add the grated rind of 1 lemon, and the juice of 2, and 1½ lb. of loaf sugar. Then beat the whites of the eggs to a stiff froth, and stir them in, and let the whole boil till the egg is well mixed, but do not stir while it boils. Strain through a jelly-bag, and then add the wine.

Wine jelly is made thus, except that ½ pint more of wine is added.

In cold weather, a pint more of water may be added. This jelly can be coloured by beet juice, saffron, or indigo, for fancy dishes.

ISINGLASS SIZE.—Isinglass, 1 part ; water, 100 parts. Boil until dissolved and of a proper thickness.

ISLE OF WHITE SAUCE. — Soy, port wine, brandy or sprrit, and mushroom ketchup, of each equal parts. Mix, and let them stand until fine.

JAMES'S POWDER.—Powdered antimony, 1 part; hartshorn shavings, 2 parts. Mix, and roast them in an iron pot until they become a greyish powder, then put it into a crucible with a small hole in the lid, and keep it in a red heat for 2 hours : lastly, cool the powder.

JAPAN FLUX, for Tin.—*All Colours.*—Gum sandarach, 1 lb.; balsam of fir, balsam of tolu, and acetate of lead, of each 2 ounces; linsced-oil, $\frac{1}{2}$ pint; spirits of turpentine, 1 pint.

Put all into a suitable kettle, except the turpentine, over a slow fire, at first, then raise to a higher heat until all are melted; take from the fire, and when a little cool, stir in the turpentine, and strain through a fine cloth. This is transparent; but by the following modifications any or all the various colours are made from it :—

Black.—Prussian blue, $\frac{1}{2}$ oz.; asphaltum, 2 ozs.; spirits of turpentine, $\frac{1}{2}$ pint.

Melt the asphaltum in the turpentine, rub up the blue with a little of it, mix well and strain; then add the whole to 1 pint of the *first*, as above.

Blue.—Indigo and Prussian blue, both finely pulverized, of each $\frac{1}{2}$ oz.; spirits of turpentine, 1 pint. Mix well and strain.

Add of this to 1 pint of the *first* until the colour suits.

Red.—Take spirits of turpentine, $\frac{1}{2}$ pt.; add cochineal, $\frac{1}{2}$ oz.; let it stand 15 hours, and strain.

Add of this to the *first* to suit the fancy.

Yellow.—Take 1 oz. of pulverized root of curcuma, and stir it into a pint of the *first*, until the colour pleases you, let it stand a few hours and strain.

Green.—Mix equal parts of blue and yellow together, then mix them with the *first* until it suits the fancy.

Orange.—Mix a little of the red with more of the yellow, and then with the *first* as heretofore, until pleased.

Pink.—Mix a little of the blue to more in quantity of the red, and then with the *first* until suited. Apply with a brush.

JAUNG MANGE.—Boil an ounce of isinglass in a little more than half a pint of water, till dissolved ; strain it, add the juice and a little of the grated rind of 3 oranges, a gill of white wine, the yolks of 4 eggs, beaten and strained, and sugar to your taste. Stir over a gentle fire till it just boils, and then strain into a mould.

JELLIES, without Fruit.—Water, 1 pt.; pulverized alum, $\frac{1}{4}$ oz., and boil a minute or two ; then add 4 lbs. of white or brown sugar, boil 5 minutes longer, strain while hot ; and when cold put in extract of vanilla, strawberry, lemon, &c. as much as will suit your taste.

Such a jelly so much resembles that made from the fruit that any one will be astonished.

JELLY CAKE.—Five eggs ; sugar 1 cupful, a little nutmeg ; saleratus, 1 teaspoonful ; sour milk 2 cupfuls ; flour, sufficient.

Beat the eggs, sugar, and nutmeg together ; dissolve the saleratus in the milk, and mix ; then stir in the flour to make only a thin batter, like paneakes ; 3 or 4 spoonfuls of the batter to a common round tin ; bake in a quick oven. Three or four of these thin cakes, with jelly between, form one cake, the jelly being spread on while the cake is warm.

JELLY CAKE, Roll.—Brown sugar, $1\frac{1}{2}$ cupful ; 3 eggs ; sweet skim milk, 1 cupful ; flour, 2 cupfuls, or a little more only ; cream of tartar and soda, of each 1 teaspoonful ; lemon essence, 1 teaspoonful.

Thoroughly beat the eggs and sugar together ; mix the cream of tartar and soda with the milk, stirring in the flavour also ; now mix in the flour remembering to bake soon, spreading thin upon a long pan ; and as soon as done spread jelly upon the top and roll up ; slicing off only as used ; the jelly does not come in contact with the fingers, as in the last, or flat cakes.

JET OR POLISH for Wood or Leather, Black, Red, or Blue.—Aleohol, 98 per cent, 1 pint ; sealing wax, the colour desired, 3 stieks ; dissolve by heat ; and apply it warm with a sponge.

For black or leather apply copperas water first, to save extra coats ; and paint wood the colour desired also. On smooth surfaces, use the tallow aud rotten-stone as in the first polish. It may be applied to earriages, cartridge-boxes, dishes, fancy-baskets, straw-bonnets, &c.

JEWELLERY—*Cleaning and Polishing Compound.*
—Aqua ammonia, 1 oz. ; prepared chalk, $\frac{1}{8}$ oz. ; mix, and keep corked.

To use, for rings, or other smooth-surfaced jewellery, wet a bit of cloth with the compound, after having shaken it, and rub the article thoroughly ; then polish by rubbing with silk, or a piece of buck-skin. For articles rough-surfaced, use a suitable brush. It is applicable for gold, silver, brass, Britannia, plated goods, &c.

JOHNNY CAKE.—A quart of sour or butter-milk, a little salt, butter half the size of an egg, corn-meal enough for a stiff batter, soda a heaped teaspoonful. Add an egg. If a richer cake is desired, 2 eggs and a spoonful of syrup, or sugar should be used. Bake $\frac{3}{4}$ of an hour.

K

KELLY'S PREVENTIVE OF DRY ROT.—Steep in, or wash with a strong solution of Corrosive Sublimate of Mercury. When dry, paint ; or if out of door, apply gas tar freely.

KETCHUP, Currant.—Nice fully ripe currants, 4 lbs. ; sugar, $1\frac{1}{2}$ lb. ; cinnamon, ground, 1 tablespoonful ; salt, with ground cloves and pepper, of each 1 teaspoonful ; vinegar, 1 pint.

Stew the currants and sugar until quite thick ; then add the other ingredients, and bottle for use.

KETCHUP, Mushroom.—Put the mushrooms in layers with salt sprinkled over each layer, and let them stand 24 hours. Then strain them, and to 2 quarts put 3 ozs. of cloves, 2 ozs. of pepper, 2 nutmegs. Boil $\frac{1}{2}$ an hour, then add a pint of wine, or stale beer.

KID GLOVES, to wash.—Spread the gloves on a

clean cloth doubled; dip a hammer in milk, and then rub soap freely upon it, and with it this saturated, rub the glove downwards towards the fingers; do thus for some time, then pull out and dry. This process is generally effectual.

Some persons do not wet them, but brush over them powdered dry fullers earth and alum.

KIDNEY, *Beast's, to roast.*—Take a beast kidney with a little fat on, and stuff it all round, season it with pepper and salt, wrap it in a Kell, that is the membrane or net which covers the bowels, and put it upon the spit with a little water in the dripping-pan; what drops from the kidney thicken with butter and flour for sauce.

To make the Stuffing.—Take a handful of sweet herbs, a few bread-crumbs, a little beef-suet, shred fine, and 2 eggs, (leave out the whites) mix all together with a little nutmeg, pepper and salt; stuff the Kidney with one part of stuffing, and fry the other part in little cakes; so serve it up.

KNIVES, *to polish.*—Rub well over with emery or rotten stone, and finish with ground charcoal.

L

LACQUER, *for Brass, transparent.*—Turmeric root, ground fine, 1 oz.; dragon's blood, $\frac{1}{2}$ draehm; put into alcohol, 1 pint; place in a moderate heat, shake well for several days. Strain through a linen cloth and put into the bottle, and add powdered gum shellae, 3 ozs.; then keep in a warm place for several days, frequently shaking; then again strain, and bottle tight.

Laequer is put upon metal for improving its appearance and preserving its polish. It is applied with a brush when the metal is warm, otherwise it will not spread evenly.

LARD, *Rancid, to purify.*—Boil it in a solution of ehloride of soda, say 1 oz. to a gallon of water. Boil an hour; cool. When nearly cool, skim off the lard, reboil in fresh solution. It will make it as white and sweet as snow.

French artisans glaze leather so beautifully, is as follows ;—

Work into the skin with proper tools 3 or 4 successive coatings of drying varnish, made by boiling linsced-oil with white lead and litharge, in the proportion of 1 lb. of each of the latter to a gallon of the former, and adding a portion of chalk or ochre—each coating being thoroughly dried before the application of the next. Ivory black is then substituted for the chalk or ochre, the varnish thinned with spirits of turpentine, and 5 additional applications made in the same manner as before, except that it is put on thin and not worked in. The leather is rubbed down with pumice-stone, in powder, and then placed in a room at 20 degs., out of the way of dust. The last varnish is prepared by boiling $\frac{1}{2}$ lb. of asphaltum with 10 lbs. of the drying oil used in the first step of the process, and then stirring in 5 lbs. of copal varnish and 10 lbs. of turpentine. It must have a month's age before it is fit for use.

LEMONADE.—Dissolve $\frac{1}{2}$ lb. of loaf sugar in 1 qt. of water, and boil it over a slow fire ; 2 drs. of acetic acid ; 4 ozs. of tartaric acid ; when cold, add 2d. worth of essence of lemon. Put one-sixth of the above into each bottle filled with water, and add 30 grains of carbonate of soda ; cork it immediately, and it will be fit for use.

LEMONADE, *Portable*.—Dry loaf sugar, 1 lb.; rub it finely in a mortar, and add citric acid, $\frac{1}{2}$ oz.; (tartaric acid will do,) and lemon essence, $\frac{1}{2}$ oz., and triturate till all is intimately mixed, and bottle for use. Dry the powder.

A tablespoonful can be done up in a paper and carried in the pocket ; added to $\frac{1}{2}$ pint cold water, a most excellent lemonade will be obtained, not costing a penny a glass. This can be made sweeter or more sour, if desired. For an effervescing drink, follow the directions under *Persian Sherbert*.

LEMON BEER.—Water, 30 gallons ; ginger root bruised, 6 ozs. ; cream of tartar, $\frac{1}{4}$ lb. ; brown sugar, 13 lbs. ;

sized lemons, sliced ; yeast, 1½ pint.

Boil the ginger and cream of tartar, 20 minutes, in 2 gallons of water ; strain it upon the sugar and oils, or sliced lemons, then increase the hot water to 30 gallons, or about 70 degrees of heat ; work the yeast into a paste, with 5 or 6 ozs. of flour. Let it work over night, strain and bottle for use. This will keep 20 days.

LEMON PIE. — One lemon ; water, 1 cupful ; brown sugar, 1 cupful ; flour, 2 tablespoonfuls ; 5 eggs ; white sugar, 2 tablespoonfuls.

Grate the rind of the lemon, squeeze out the juice, put all together and add the water, sugar, and flour, working the mass into a smooth paste ; beat the eggs and mix with the paste, saving the whites of 2 of them ; make 2 pies, baking with no top crust ; while these are baking, beat the whites of the two eggs, saved for that purpose, to a stiff froth and stir in the white sugar ; when the pies are done, spread this frosting evenly over them, and set again in the oven and brown slightly.

LEMON SHERBET.—The fragrant essence of the rind of 3 or 4 lemons is thus obtained :—Free from specks the outer rind of the fruit, break off a large piece of loaf sugar, and rub the lemon on it till the yellow rind is completely absorbed ; loaf sugar, juice of 3 or 4 lemons ; water, 1 quart.

LEMON SYRUP, *Common*—Was formerly made by dissolving 4 lbs. of crushed sugar in 1 quart of water, by boiling, and adding 3 ozs. of tartaric acid and flavouring with the oil of lemon ; but it is best made thus ;—

Brown sugar, 3 lbs. ; water, 1½ pints ; dissolve by gentle heat, and add citric acid, 3 ozs. and flavour with oil or extracts of lemon.

Or a good lemon Syrup is thus made ;—Take citric acid in powder, ¼ ounce ; oil of lemon, 4 drops ; simple syrup, 1 quart.

Rub the acid and oil in 4 spoonfuls of the syrup, then add the mixture to the remainder, and dissolve with gentle

heat. Citric acid will not cause inflammation of the stomach, as the tartaric, hence, it is better for syrups to make drinks, especially in sickness.

LEMON SYRUP, *Another Water*.—From lemons that are spoiling or drying up, take the sound parts, squeeze out the juice, and to each pint put $1\frac{1}{2}$ lbs. white sugar, and a little of the peel; boil a few minutes, strain and cork for use.

Half teaspoonful of soda to $\frac{3}{4}$ of a glass of water with 2 or 3 tablespoonfuls of syrup, will make a foaming glass.

LICE, *to kill, on Cows, Calves, Foals, &c.*—Staves-acre, 4 ozs.; soft soap, 4 ozs.; hot water, 2 qts.; keep warm 2 days, and strain. Wash the animal all over. It is efficacious; quicksilver, is very dangerous. Urine may be used instead of water.

LIME WATER, *for Dyeing*.—Lime water is made by putting stone lime, 1 lb., and the strong by putting $1\frac{1}{2}$ lbs. into water, slaking, stirring, and letting it stand until it clears, then turn into a tub of water, in which dip the goods.

LINIMENTS FOR HORSES.—See *Horse Liniments*.

LIQUID BLUING.—Take the best Prussian-blue, pulverized, 1 oz.; oxalic acid, also pulverized, $\frac{1}{2}$ oz.; soft water, 1 qt. Mix. The acid dissolves the blue and holds it evenly in the water, so that specking will never take place. One or two tablespoonfuls of it is sufficient for a tub of water, according to the size of the tub.

Chinese-blue is the best, and only costs 1 shilling an ounce, with 3 cents for the acid, will give better satisfaction than 50 cents worth of the common bluing. This amount has now lasted my family over a year.

LIQUID GLUE.—Put a bottle two-thirds full of best common glue, and fill up the bottle with common whisky; cork it up, and set by for 3 or 4 days, and it will dissolve without the application of heat.

It will keep for years, and is always ready to use without

heat, except in very cold weather, when it may need to be set a little while in a warm place, before using.

LIQUID GLUE, for Labelling upon Tin.—Borax, pulverized, 2 ozs.; put in the borax, then add gum shellac 4 ozs., and boil until dissolved. Labels put upon tin with common glue or common paste will not stick long. But this preparation obviates the difficulty.

LONDON BREAD.—To make a half-peck loaf, take $\frac{3}{4}$ lb. of well boiled mealy potatoes, mash them through a fine cullender or coarse sieve; add $\frac{1}{8}$ pt. of yeast, or $\frac{3}{4}$ oz. of German dried yeast, and $1\frac{3}{4}$ pts. of lukewarm water, (88 deg. Fahr.) together with $\frac{3}{4}$ lb. of flour, to render the mixture the consistence of thin batter; this mixture is to be set aside to ferment; if set in a warm place it will rise in less than 2 hours, when it resembles yeast, except in colour. The sponge so made is then to be mixed with 1 pint of water, nearly blood-warm—viz. 92 deg. Fahr., and poured into a half peck of flour, which has previously had $1\frac{1}{4}$ oz. of salt mixed into it; the whole should then be kneaded into dough, and allowed to rise in a warm place for 2 hours, when it should be kneaded into loaves and baked.

LOOKING-GLASSES, to clean.—Rub over the surface with paper, doubled several times, and previously dipped in water, and well squeezed. In 2 or 3 minutes rub with soft dry paper. Windows, opera-glasses, and spectacles, may be thus cleaned.

LOOSENESS OR SCOURING, in Horses or Cattle.—Tormentil root, powdered. Dose for a horse or a cow, 1 to $1\frac{1}{2}$ ozs. Steep in $1\frac{1}{2}$ pint of milk, and give from 3 to 5 times daily until cured.

It has proved valuable also for persons. They should take half a teaspoonful of the tormentil root, and half as much rhubarb combined.

Beef Bones for Scours.—Burn the bones thoroughly and pulverize finely; then give one tablespoonful in some dry feed, 3 times daily, until checked.

MACASSAR OR ROSE OIL.—Olive oil, 1 quart; alcohol, $2\frac{1}{2}$ ozs.; rose oil, $\frac{1}{2}$ drachm; tie chipped alkanet root, 1 oz., into 2 or 3 little muslin bags; let them lie in the oil until red; hang them up to drain, for if you press them you will get out a sediment.

Fragrant, Home-Made.—Collect a quantity of the leaves of any fragrant flowers as the rose-geranium, &c.; card thin layers of cotton, and dip into the finest sweet oil; sprinkle a small quantity of salt on the flowers; a layer of cotton and then a layer of flowers, until a wide-mouthed glass bottle is full.

Tie over it a piece of bladder; then place the vessel in the heat of the sun; and in 15 days a fragrant oil may be squeezed out, resembling the leaf used. Or, an extract is made by putting alcohol upon the flowers or leaves in about the same time. These are very suitable for the hair, but the oil is undoubtedly the best.

MADDER RED, to dye.—To each lb. of goods—alum, 5 ozs.; red, or cream of tartar, 1 oz.; put in the goods and bring your kettle to a boil for $\frac{1}{2}$ hour; then air, and boil for $\frac{1}{2}$ hour longer; then empty your kettle and fill with clean water, put in bran, 1 peck; make it milk warm and let it stand until the bran rises, then skim off the bran, and put in madder, $\frac{1}{2}$ lb.; put in your goods and heat slowly until it boils and is done. Wash in strong suds.

MADRAS CHUTNEY.—Raisins, $1\frac{1}{2}$ lbs.; tamarinds, (or sour apples,) $1\frac{1}{2}$ lbs.; sugar, 6 tablespoonfuls; salt, 2 tablespoonfuls; 2 tablespoonfuls of powdered mint; the same of ground ginger, and of Chilli powder; $1\frac{1}{2}$ pint of best vinegar. Chop all the articles fine, which require it, and bottle for use. It is rather keen, but a delicious relish for cold meat.

MAIZENA, or Corn Flour, BLANC MANGE.—Milk, 1 quart; add 4 ozs. of corn flour; flavour as you like.

MAGIC PAPER, for transferring figures in *Embroidery work, &c., &c.*—Take sweet-oil, mixed as thick as cream, with Prussian blue, lamp-black, Venetian red or chrome green, either of which should be rubbed smooth. Use thin, firm paper; put on with a sponge and wipe; then lay them between uncoloured paper, or between newspapers, and press by weights until the surplus oil is absorbed, when it is ready for use.

DIRECTIONS.—For taking patterns, place a piece of thin paper over the embroidery to prevent soiling; lay on the magic paper, and put on the cloth you wish to embroider; pin fast, and rub over with a spoon handle; and the raised figure will show upon the plain cloth. To take impressions of leaves, place the leaf between 2 sheets of this paper, and rub over it hard, and you will have a beautiful impression of both sides of the leaf or flower. Persons travelling without pen or ink, can write with a sharp stick or metallic style, placing a sheet of this paper over a sheet of white paper.

MARBLED CAKE.—Those having any curiosity to gratify, will be pleased with the contrast seen when they take a piece of a cake made in 2 parts, dark and light, as follows:—

Light Part.—White sugar, $1\frac{1}{2}$ cups; butter, $\frac{1}{2}$ cup; sweet milk, $\frac{1}{2}$ cup; soda, $\frac{1}{2}$ teaspoonful; cream of tartar, 1 teaspoonful; whites of 4 eggs; flour, $2\frac{1}{2}$ cups; beat and mixed as “Gold Cake.”

Dark Part.—Brown sugar, 1 cup; molasses, $\frac{1}{2}$ cup; butter, $\frac{1}{2}$ cup; sour milk, $\frac{1}{2}$ cup; soda, $\frac{1}{2}$ teaspoonful; cream of tartar, 1 teaspoonful; flour, $2\frac{1}{2}$ cups; yolks of 4 eggs; cloves, allspice, cinnamon, and nutmeg, ground, of each $\frac{1}{2}$ tablespoonful; beat and mixed as for “Gold Cake.”

When each part is ready, drop a spoon of dark, then a spoon of light, over the bottom of the dish, in which it is to be baked, and so proceed to fill up the pan, dropping the light upon the dark as you continue with the different layers.

MARKING INK.—Nitrate of silver, 11 grains;

dissolve it in 30 grains, (or about a teaspoonful) of water of ammonia ; in 85 grains, (or 2½ teaspoonfuls) of rain water, dissolve 30 grains of gum arabic. When the gum is dissolved add 22 grains of carbonate of soda. When well dissolved, mix both in the phial, and place it in a basin of water, or boil several minutes, or until a black compound is the result. When cold it is ready for use. Have the linen perfectly dry ; then write with a quill pen.

MARMALADE PUDDING.—Mix 4 ozs. of bread crumbs, 6 ozs. of finely chopped beef suet, 4 ozs. of fine sugar, 2 beaten eggs, and a gill of milk. Mix and beat well together. Let it stand an hour, beat again for 10 minutes, and put into a baking dish alternately with orange or other marmalade. Bake 1¾ hour ; turn out carefully.

MEAT, to keep fresh a week or two in Summer.—Farmers or others, living at a distance from butchers, can keep fresh meat very nicely, for a week or two, by putting it into sour milk, or butter-milk, placing it in a cool cellar. The bone or fat need not be removed. Rinse well when used.

MEAT TURNOVERS.—Roll out wheat dough very thin, and put in it, like a *turnover*, cold meat, chopped fine, and seasoned with pepper, salt, ketchup, and sweet herbs. Make small ones, and fry them in lard till the dough is well cooked.

MILK LEMONADE.—Dissolve ½ lb. of sugar in a pint of boiling water ; add 4 tablespoonfuls of lemon-juice, and nearly ½ a pint of good sherry, and a pint or more of good milk. Stir well, and strain.—More sugar and spices may be added according to taste.

MILL PICKS, to temper.—Dissolve in 6 quarts of soft water, pulverized corrosive sublimate, 1 oz., and 2 handfuls of common salt. The first gives toughness to the steel, whilst the latter gives the hardness. Many persons think it better to add sal-ammoniac pulverized, 2 ozs., to the above.

DIRECTIONS.—Heat the picks to only a cherry red and

prunge them in, and do not draw any temper. In working mill-picks, be careful not to over-heat them, but work them at as slow a heat as possible. With care upon that point, and the above fluid, no trouble will be experienced, even on the best diamond burs. Be careful of the preparation, as it is poison. This mixture is considered the best preparation for mill-picks.

Or, salt, $\frac{1}{2}$ teacupful ; saltpetre, $\frac{1}{2}$ oz. ; alum, pulverized, 1 teaspoonful ; soft water, 1 gallon ; never heating over a cherry red, nor drawing any temper.

Or, saltpetre, sal-ammoniac, and alum, of each, 2 ozs. ; salt, $1\frac{1}{2}$ lbs. ; water, 3 gallons ; and draw no temper.

Mill-Picks and Saw Gummers to Temper.—Saltpetre and alum, each 2 ozs. ; sal-ammoniac, $\frac{1}{2}$ oz. ; salt, $1\frac{1}{2}$ lb. ; soft water, 3 gallons. Heat to a cherry-red and plunge them in, and draw no temper.

The steel must not be heated above a cherry-red, and in working and drawing the picks give some light water-hammering, even after the steel is quite cool.

Mill-Pick Tempering.—Water, 3 gallons ; salt, 2 quarts ; sal-ammoniac and saltpetre, of each, 2 ozs. ; ashes from white-ash bark, 1 shovelful, which causes the picks to scale clean and white as silver.

Do not hammer too cold, to avoid flaws ; nor heat too high, which opens the pores of the steel ; do not heat more than 1 or 2 inches of the pick when tempering. If care is taken in heating and working, no other tempering liquid will equal it.

MINCEMEAT.—An old family receipt. Beef suet, chopped fine, 1 lb. ; raisins, 1 lb., ditto, stoned ; currants, 1 lb. ; apples, chopped fine, 1 lb. ; 2 or 3 eggs ; allspice, beat very fine, and sugar to your taste ; a little suet, and as much brandy and wine as you like. A small piece of citron in each pie is an improvement.

MINCEMEAT.—Procure $4\frac{1}{2}$ lbs. of kidney beef suet, skin and chop very fine ; have also $\frac{1}{4}$ lb. of candied lemon and orange peel, the same of citron, $1\frac{1}{4}$ lbs. of lean beef, and $3\frac{1}{2}$ lbs. of apples, separately chopped fine, and

put into a large pan with $1\frac{1}{2}$ lbs. of sugar, and 2 lbs. of sugar ; mix all well together with the juice of 8 lemons, and a pint of brandy : place it in jars, and tie down until ready for use ; $1\frac{1}{2}$ lbs. of Malaga raisins, well stoned and chopped, may be added to the above. It is ready for use in a few days.

MINCE-PIES.—Roll puff paste out to the thickness of a penny-piece ; have a dozen tartlet pans, which lightly butter : cut out pieces with a round cutter from the paste, each the size of your tartlet pans : roll the trimming of the paste again to the former thickness, cut other pieces, with which line the tartlet-pans : put a piece of mincemeat in each ; wet them round, place on the lids, clip a hole in the centre, and close them well at the edges ; egg over lightly, and bake 20 minutes in a moderate oven.

MOLASSES OR TREACLE CAKE.—Molasses, $1\frac{1}{2}$ cupfuls ; saleratus, 1 teaspoonful ; sour milk, 2 cupfuls ; 2 eggs ; butter, lard, or pork gravy, what you would take up on a spoon ; if you use lard, add a little salt.

Mix all by beating a minute or two with a spoon, dissolving the saleratus in the milk ; then stir in flour to give the consistence of soft-cake, and put directly into a hot oven, being careful not to dry them up by over-baking.

MOLASSES OR TREACLE CANDY.—Equal quantities of brown sugar and molasses, put them into a copper kettle ; when it boils, skim well, and strain : then boil until it is hard, which you may know by putting a little on a cold stone, and applying cold water. When done, pour on a stone platter which has been greased, and as it gets cool begin to throw up the edges and work it by pulling it with a hook or by the hand, until bright and glistening like gold ; keep the mass by a warm stove, and draw it into stiek size, occasionally rolling them to keep them round, until all is pulled out and cold, then clip them into stieks or shapes as you like. Any oil can be used for flavouring, if desired, when poured out to cool.

Pulverized white sugar sprinkled amongst it will prevent it sticking together.

MUFFINS.—To each quart of sweet milk add 2 eggs well beaten ; a lump of butter half the size of an egg, and flour enough to make a stiff batter. Stir in $\frac{1}{2}$ pint of yeast ; let them stand until perfectly light, and then bake on a griddle in tin rings, made for that purpose.

MULBERRY COLOUR, *to dye*.—For 1 lb. of silk, —alum, 4 ozs. ; dip 1 hour ; wash out, and make a dye with brazil wood, 1 oz., and logwood, $\frac{1}{4}$ oz., by boiling together ; dip in this $\frac{1}{2}$ hour, then add more Brazil wood and logwood, in equal proportions, until the colour is dark enough.

MURIATE OF TIN—*Tin Liquor*.—Melt block tin, and pour it from the height of 4 or 5 feet into a pail of clear water, so that the tin may fall in small parties, so that acid can dissolve it. Take it out of the water and dry it ; then put it into a strong glass bottle ; pour over it muriatic acid, 12 ozs. ; slowly add sulphuric acid, 8 ozs. The acid should be added a tablespoonful at a time, at intervals of 5 or 8 minutes, for if you add it too rapidly, you may break the bottle by heat. After all the acid is in, let the bottle stand until the ebullition subsides ; then stop it up with beeswax or glass stopper, and set it away, and it will keep good for a year, or fit for use in 24 hours.

MUTTON HAMs, *to pickle for drying*.—First take weak brine and put the hams into it for 2 days, then pour off and apply the following, and let it remain on from 2 to 3 weeks, according to size : For each 100 lbs., take salt, 6 lbs. ; saltpetre, 1 oz. ; saleratus, 2 ozs. ; molasses, 1 pt. ; water, 6 gals., will cover these if closely packed.

The saleratus keeps the mutton from becoming too hard.

MUTTON, *Venison fashion*.—Take a hind quarter of mutton, cut the leg like a haunch ; lay it in a pan with the back side of it down ; pour a bottle of red wine over it, and let it lay 24 hours ; spit it, and baste it with the same liquor and butter when roasting. It should have a good quick fire. Have a little good gravy in a boat, and currant jelly in another.

NASTURTIUM SEEDS, *to pickle*. — Take the seeds when they are large, but before they grow hard, and throw them into the best white wine vinegar that has been bottled up with what spices are most agreeable. Keep them close stopped in a bottle. They are fit for use in eight days.

NEAT'S TONGUE, *to boil*. — A dried tongue should be soaked all night; put it into cold water, and let it have room, it will take 4 hours. A green tongue out of the pickle need not be soaked, but it will require the same time. An hour before you dish it up, take it out and blanch it, put it into the pot again, and it will eat the tenderer.

NEAT'S TONGUE, *to fricasee*. — Boil tender, skin, and cut into thin slices, and fry them in butter; pour out the butter, put in as much gravy as will be wanted for sauce, a bundle of sweet herbs, an onion, pepper, and salt, add a blade or two of mace; simmer all together for half an hour. Take out the tongue, strain the gravy, put it with the tongue in the stewpan again, beat up the yolks of 2 eggs, with a glass of sherry wine, a little grated nutmeg, a piece of butter as big as a walnut rolled in flour, shake all together for 5 minutes, and send to table.

NEAT'S TONGUE, *to fry*. — Boil till tender, cut into slices and season with nutmeg, cinnamon, and sugar. Beat up the yolk of an egg with a little lemon-juice, and rub it over the slices with a feather. Make some butter boiling hot in your pan, and put in the slices. Serve with melted butter, sugar, and white wine made into a sauce.

NEAT'S TONGUE PIE. — Half boil the tongues, blanch, and slice them with savoury seasoning, sliced lemon, forcemeat balls, and butter. When it is baked, take veal sweetmeats, tossed up in gravy, and pour them into the pie.

NECK OF VEAL.—Lard with large pieces of bacon rolled in pepper, salt, shallots, and spices. Put it into your stewpan with about 3 pints of broth, 2 onions, a laurel leaf, and a little brandy. Let it simmer gently till tender, then put it into your dish, take the scum clean off the liquor, and then pour it on the meat.

NEGUS.—Pour 2 qts. of boiling water upon 3 ozs. of pearl barley; sweeten with 6 ozs. of fine sugar, and a large lemon sliced; strain when cold, and add a pint of sherry wine, and a glass or two of pale brandy,

NOTHINGS.—Three well beaten eggs, a salt spoonful of salt, and flour enough for a very stiff paste. Roll and cut into very thin cakes, fry them like trifles, and put 2 together with jam, or jelly between.

O

OLD BACHELOR'S BREAD, *Biscuit, or Pie-Crust*.—Flour, 1 qt.; cream of tartar, 2 teaspoonfuls; soda $\frac{3}{4}$ teaspoonful; sweet milk to wet up the flour to the consistence of biscuit dough.

Rub the flour and cream of tartar well together; dissolve the soda in the milk, wetting up the flour with it, and bake *immediately*. If you have no milk, use water, adding a spoonful of lard to obtain the same richness. It does well for pie-crust where you cannot keep up sour milk.

OMELETTE.—Beat up 1 egg, season with pepper and salt, add a shallot cut small, some shred parsley, and a small tongue grated. Put into a frying pan a $\frac{1}{4}$ lb. of butter; when it boils, throw in the eggs, and stir them over a clear fire till the omelette has become thick. When browned on the under side double it up, put it upon a dish, and pour over it a strong veal gravy.

ONIONS, *to pickle*.--Pare and peel small onions, and lay them in salt and water a day, and shift them in that time once; dry them in a cloth, and take some white wine vinegar, cloves, mace, and a little pepper; boil this pickle, and pour over them, and when cold cover them close.

tin, 6 tablespoonfuls; argol, 4 ozs.; boil and dip 1 hour; then add, to the dye, fustic $2\frac{1}{2}$ lbs.; boil 10 minutes, and dip $\frac{1}{2}$ hour, and add, again, to the dye, madder 1 teacupful; dip again $\frac{1}{2}$ hour.

N.B.—Cochineal instead of madder makes a much brighter colour, which should be added in small quantities. About 2 ozs.

ORANGE.—*For dyeing 5 lbs. of Cotton Goods.*—Sugar of lead, 4 ozs.; boil a few minutes, and when a little cool put in the goods, dip 2 hours, wring out; make a new dye with bi-chromate of potash 8 ozs.; madder, 2 ozs.; dip until it suits; if the colour should be too red, take off a small sample and dip it into lime water, when the choice can be taken of the sample dipped in the lime or the original colour.

ORANGE, *to dye Silk.*—Take anotta and soda, and add equal quantities, according to the amount of goods, and darkness of the colour wanted: Say 1 oz. of each, to each lb. of silk, and repeat as desired.

OXFORD PUDDING.—Grate 4 ozs. of bread crumbs; take suet finely chopped, currants, of each 4 ozs.; a large spoonful of sugar, and a little nutmeg; mix all together. Take the yolks of 3 eggs, and make your puddings up into balls, and fry them a light brown in butter. Serve with sherry wine or rum sauce.

OX PALATES, *to stew.*—Put the palates into cold water, and let them stew very softly till they are tender. Cut them into pieces, and dish them with cock's combs and artichoke bottoms cut small; garnish with lemon sliced, and sweet breads, stewed for white dishes, and fried for brown ones; for both, cut into little pieces.

OX-RUMP SOUP.—One rump of beef will make it stronger than double the same quantity of other meat. Make it like gravy-soup, and give it what flavour you like.

OYSTERS.—The Pyefleet, Colchester, Milton, and Milford, are the best. The mode of feeding them, is by

placing them on the bottom shell in a pan or tub, having first washed them clean with a birch-broom, sprinkle them with oatmeal and salt, and cover them with water. Repeat this every day, and they will fatten.

OYSTER PATES.—Beard the oysters, and cut each oyster in about 6 pieces, put a bit of butter into a stewpan, and proceed in the same manner as for lobsters.

OYSTERS, *to pickle*.—After taking out the oysters, to each quart of liquor put a teaspoonful of pepper, 2 blades of mace, 3 tablespoonfuls of white wine, and 4 of vinegar, also a tablespoonful of salt. Simmer the oysters in this 5 minutes, then take them out and put in jars, then boil the pickle, skim it, and pour it over them.

P

PAINTER'S COLOURS, *economical*. — *Prussian Blue*.—First. Take nitric acid, any quantity, and as much iron shavings as the acid will dissolve; heat the iron as hot as can be handled with the hand; then add the acid in small quantities as long as the acid will dissolve it, then slowly add double the quantity of soft water that there was of acid, and put in iron again as long as the acid will dissolve it. 2nd. Take Prussiate of potash, dissolve it in hot water to make a strong solution, and make sufficient of it with the first to give the depth of tint desired, and the blue is made.

Another Method.—A very passable Prussian blue is made by taking sulphate of iron (copperas) and Prussiate of potash, equal parts of each, and dissolving each separately in water, then mixing the two waters.

Chrome Yellow.—1st. Take sugar of lead and Paris-white, of each 5 lbs.; dissolve them in hot water. 2nd. Take bi-chromate of potash, $6\frac{1}{2}$ ozs., and dissolve it in hot water also, each article to be dissolved separately, then mix all together, putting in the bi-chromate last. Let it stand 24 hours.

Chrome Green.—Take Paris-white, $6\frac{1}{2}$ lbs.; sugar of lead and blue vitriol, of each $3\frac{1}{2}$ lbs.; alum, $10\frac{1}{2}$ ozs.; best soft

Prussian blue and chrome yellow, of each $3\frac{1}{2}$ lbs. Mix thoroughly while in fine powder, and add water, 1 gallon, stirring well, and let it stand 3 or 4 hours.

Green, durable and cheap.—Take spruce yellow and colour it with a solution of chrome yellow and Prussian blue, until you give it the shade you wish.

Paris Green.—Take the best unslaked lime; slake it with hot water; then take the finest part of the powder and add alum water, as strong as can be made, sufficient to form a thick paste, then colour it with bi-chromate of potash and sulphate of copper, until the colour suits your fancy. N. B.—The sulphate of copper gives the colour a blue tinge—the bi-chromate of potash a yellow. Observe this and you will never fail.

Another Method.—Blue vitriol, 5 lbs.; sugar of lead, $6\frac{1}{4}$ lbs.; arsenic, $2\frac{1}{2}$ lbs.; bi-chromate of potash, $1\frac{1}{2}$ oz.; mix them thoroughly in fine powder, and add water, 3 pints, mixing well again, and let it stand 3 or 4 hours.

Pea Brown.—1st. Take sulphate of copper, any quantity, and dissolve it in hot water. 2. Take prussiate of potash; dissolve it in hot water to make a strong solution; mix the two solutions, as in the blue, and the colour is made.

Rose Pink.—Brazil wood, 1 lb., and boil it for 2 hours, having 1 gallon of water at the end; then strain it and boil alum, 1 lb., in the same water until dissolved; when sufficiently cool to admit the hand, add muriate of tin, $\frac{3}{4}$ oz. Now have Paris-white, $12\frac{1}{2}$ lbs., moisten to a salvy consistence, and when the first is cool stir them thoroughly together. Let it stand 24 hours.

When any of the above mixtures have stood as mentioned in their respective recipes, all that is necessary is to drain off the water by placing the preparations into muslin bags for that purpose, and then exposing them to the air to dry for use.

Only glass, stone, or wood vessels should be used, as the acids soon work upon iron, tin, copper, &c., giving a tinge not desired in the colour, and always observe that if water is to be mixed with strong acids, it must be added slowly,

especially if in light phials, or the heat will break the vessel.

PAINT, *Fireproof*.—Slake lime-stone in a tub; cover to keep in the steam. When slaked, pass the powder through a fine sieve; and to each 6 quarts of it add 1 quart of rock salt, and water, 1 gallon; then boil and skim clean. To each 5 gallons of this, add pulverized alum, 1 lb.; powdered copperas, $\frac{1}{2}$ lb.; slowly add powdered potash, $\frac{3}{4}$ lb.; fine sand or hickory ashes, 4 lbs.

Add any desired colour, and apply with a brush—it looks better than paint, and is as durable as slate. It stops small leaks in roofs, prevents moss, and makes it incombustible, and impervious to wet.

PAINT SKINS, *to reduce to oil*.—Dissolve sal-soda $\frac{1}{2}$ lb., in rain-water, 1 gallon.

The skins that dry upon the top of paint, may be used again by covering them with sal-soda-water for 2 days; then heat them, adding oil to reduce them to a proper consistence for painting, and straining.

PAINT, *to reduce with water*.—Take gum shellac, 1 lb.; sal-soda, $\frac{1}{2}$ lb.; water, 3 pints; put all into a suitable kettle, boil, stirring till all is dissolved. If it does not all dissolve, add a little more sal-soda; this, when cool, can be bottled for use. If it smells bad when opened it does not hurt it.

Directions for Using.—Mix 2 quarts of oil paint as usual, but use no turpentine—any colour desired. Put 1 pint of gum shellac mixture with the oil paint when it becomes thick; it may be reduced with water to a proper consistence to lay on with a brush. Two coats will be required, and with the second coat sand may be applied if required. It may be applied with a tube-like box, with small holes to allow the even spreading of the sand, as with a pepper-box.

Another Method.—Take soft water, 1 gallon, and dissolve in it pearlash, 3 ozs.; boil, and slowly add shellac, 1 lb.; when cold it is ready to be added to oil-paint, in equal

proportions. The expense of these is only one-third of oil-paint.

PAINT, *Waterproof*.—Dissolve 5 lbs. of India rubber in 1 gallon of boiled linseed oil, by boiling. If too thick, reduce with boiled oil ; if too thin, use more rubber.

Especially applicable to cloth, but valuable for any material.

PAPER, *to render fireproof*,—Dip it into a strong solution of alum. Dry, and repeat the operation if it does answer.

PASTE, *for Tarts*.—Loaf sugar, flour, and butter, equal weights of each ; mix thoroughly by beating with a rolling-pin, for half an hour ; folding up and beating again and again.

When properly mixed, pinch off small pieces and roll out each crust by itself, which causes them to dish so as to hold the tart-mixture. This makes a short pie-crust,—this is the plan to make it.

PEARS, *to preserve*.—Take 2 lbs. of pears, well pared ; white sugar, 2 lbs. ; the rind and juice of a lemon, and 2 cupfuls of water. First boil in the water only half an hour ; take out, drain, and cool ; put them in again with the sugar, lemon, and a cupful of water, and boil 20 minutes ; take out and cool till next day ; repeat for 2 days ; put in a jar, and cover close. Flavour as you like.

PEARS, *to stew*.—The stone pears are the best. They are large and very hard, and when stewed are most delicious. Peel, core, and quarter them ; use one-third or one-fourth their weight of sugar, and a little water, put into a basin, and stew gently. Some boil them in a tin pan, and add wine and a clove or two.

PERPETUAL INK.—Pitch, 3 lbs. ; melt over the fire, then add lamp-black, 1 lb. ; mix well. This is used in a melted state to fill the letters on tombstones, marbles, &c. Without violence, it will endure as long as the stone itself.

PERSIAN SHIRBET.—Pulverized sugar, 1 lb.; carbonate of soda, 4 ozs.; tartaric acid, 3 ozs.; put all the articles into the oven when moderately warm, upon separate paper, to dry out all dampness absorbed from the air, then rub about 40 drops of lemon oil, or any other flavoured oil thoroughly with the sugar in a mortar, then add the soda and acid, and rub until all are thoroughly mixed.

Bottle and cork very tight. A tablespoonful put into a tumbler nearly filled with water, and quickly drank, makes an agreeable summer beverage; three or four glasses act as a gentle cathartic; hence for those habitually costive it will be found nearly equal to the seidlitz powder, and for children pleasanter.

PHILADELPHIA BEER.—Water, 30 gallons; Brown sugar, 20 lbs.; ginger, bruised, $1\frac{1}{4}$ lbs.; cream of tartar, $\frac{1}{4}$ lb.; carbonate of soda, 3 ozs.; oil of lemon, and alcohol, 1 teaspoonful; whites of 10 eggs, well beaten; hops, 1 oz.; yeast, 1 quart.

Boil the ginger and hops 25 minutes in so much of the water as to make the whole milk warm, then strain into the rest, add the yeast, and work over night: skim and bottle.

PHYSIC BALL, *for Horses*.—Barbadoes aloes from 4 to 6 drachms. (according to the size and strength of the horse); tartrate of potash, 1 drachm; ginger and castile soap, of each 2 drachms; oil of anise or peppermint, 20 drops; powder and make all into 1 ball with thick gum solution.

Before giving a horse physic, he should be prepared for it by a feeding of scalded bran instead of oats, for 3 days, giving water which has the chill taken off, and continue this during its operation. If it should not operate in 48 hours, repeat half the dose.

PHYSIC FOR CATTLE.—For cattle, take Barbadoes aloes, 3 drachms; tartrate of potash, 1 drachm; ginger and castile soap, of each, 1 drachm; oil of anise or peppermint, 20 drops; add glauber salts, 8 ozs.; dissolve

all in gruel, 1 quart, and give as a drench ; for cattle are not easily managed in giving balls, neither is their construction adapted to dry medicine.

PIE CRUST GLAZE.—In making any pie which has a juicy mixture, the juice soaks into the crust, making it unfit to eat : to prevent this—

Beat an egg well, and with a brush or bit of cloth, wet the crust of the pie with the beaten egg, just before you put in the pie mixture.

For pies which have a top crust also, wet the top with the same before baking, which gives it a beautiful yellow brown. It gives beauty also to biseuit, ginger cakes, and is just the thing for rusk, by putting in a little sugar.

PINK, to dye.—For 3 lbs. of goods—alum 3 ozs., boil and dip the goods 1 hour ; then add to the dye cream of tartar, 4 ozs. ; cochineal, well pulverized, 1 oz. ; boil well, and dip the goods while boiling, until the colour suits.

PLUM CAKE.—Flour 1 lb. ; butter, $\frac{1}{4}$ lb., beaten to a cream ; loaf sugar, $\frac{1}{2}$ lb. ; currants, $\frac{1}{4}$ lb. ; raisins, stoned, $\frac{1}{4}$ lb. ; candied lemon, 2 ozs., finely sliced ; $\frac{1}{2}$ cupful of brandy ; 2 teaspoonfuls of Baking powder. Bake in a slow oven for 2 hours. It may be flavoured with such spices as you like, as nutmeg, mace, cloves, &c.

PLUM PUDDING, American.—An eight-cent loaf of baker's bread broken into $1\frac{1}{2}$ pint of sweet milk, and soaked all night ; $\frac{1}{2}$ lb. of butter or suet, $3\frac{1}{2}$ lbs. of brown sugar, 1 lb. of raisins, 1 lb. of currants, $\frac{1}{4}$ lb. of citron, nutmeg, 2 tablespoonfuls of salt, 5 eggs beaten light, $\frac{1}{4}$ pint of wine, $\frac{1}{4}$ pint of brandy. Boil steadily 9 hours. To be eaten with rich sauce.

PLUM PUDDING--BAKED--American.—Suet, well chopped, salt, $\frac{1}{4}$ teaspoonful ; bread crumbs. $\frac{1}{2}$ lb. ; raisins, stoned, currants, sugar, of each $\frac{1}{2}$ lb. ; citron, 3 ozs. ; 6 eggs. Pour scalded milk on the bread crumbs sufficient to swell them ; when cold add the rest. If too stiff, thin it with milk ; if too thin, add more bread crumbs. Flavour

with two grated nutmegs, a tablespoonful of mace and cinnamon, and half a cupful of brandy. Bake two hours.

PLUM PUDDING, *boiled*.—Cut 1 lb. of suet into small pieces, but not too fine, 1 lb. of currants washed clean, 1 lb. of raisins, stoned, 6 yolks of eggs, and 3 whites, half a nutmeg grated, a teaspoonful of beaten ginger, 1 lb. of flour, and a pint of milk. Beat the eggs first, then put to them half the milk, and beat them together with a little sugar, and by degrees stir in the flour, then the suet, spice, and fruit, as much milk as will mix it well together very thick. It will take 5 hours boiling.—Some use less milk and put in wine or brandy.

PLUM PUDDING, — *Old English, for Christmas*.—Take of raisins, well stoned, but not chopped; currants, well washed, 1 lb. each; chop suet, 1 lb., finely, and mix with them; add $\frac{1}{4}$ lb. of flour or bread very finely crumbled; 3 ozs. of sugar; $1\frac{1}{2}$ oz. of grated lemon peel, a blade of mace, $\frac{1}{2}$ of a small nutmeg, 1 teaspoonful of ginger, $\frac{1}{2}$ doz. eggs well beaten; work it well together, put it in a cloth, tie it firmly, allowing room to swell; put it into boiling water, and boil not less than 2 hours. It should not be suffered to stop boiling.

The cloth when about to be used, should be dipped into boiling water, squeezed dry, and floured; and when the pudding is done, have a pan of cold water ready, and dip it in for a moment, as soon as it comes out of the pot, which prevents the pudding from sticking to the cloth.

PLUMS, *to pickle*.—Best vinegar, 1 pt.; sugar, 4 lbs.; plums, 8 lbs.; spices to taste.

Boil them in the mixture until soft; then take out the plums, and boil the syrup until quite thick and pour it over them again.

POLISH.—A mixture of two parts of good cream with one part of linsced oil, stirred together lukewarm, makes a good polish for enamelled leather.

POLISH *for New Furniture*.—Alcohol 98 per cent, 1 pint; gums copal and shellac, of each 1 oz.; dragon's

blood, $\frac{1}{2}$ oz. Mix and dissolve by setting in a warm place.

Apply with a sponge (in the sun or in a warm room) 3 coats, one directly after the other as fast as they dry, say 15 or 20 minutes apart; then have a small bunch of cotton batting tied up in a piece of woollen; wet this in alcohol and rub over the surface well; now go over the surface with a piece of tallow, then dust on rotten-stone and rub it with the heel of the hand; wipe it off with cotton cloth; rub much to get a good polish. It is also good for old furniture.

Another.—Take alcohol, $1\frac{1}{2}$ oz.; spirits of salts, (muriatic acid) $\frac{1}{2}$ oz.; linseed-oil, 8 ozs.; best vinegar, $\frac{1}{2}$ pint; and butter of antimony, $1\frac{1}{2}$ oz.; mix, put in the vinegar last.

POLISH for Removing Stains, Spots, and Mildew, from Furniture.—Take 98 per cent. alcohol $\frac{1}{2}$ pint; pulverized rosin and gum shellac, of each $\frac{1}{4}$ oz. Dissolve these in the alcohol; then add linseed oil, $\frac{1}{2}$ pint; shake well, and apply with a sponge, brush or cotton flannel, rubbing well, which gives a nice polish.

POLL-EVIL AND FISTULA, in Horses.—Common potash, $\frac{1}{4}$ oz.; extract of belladonna, $\frac{1}{2}$ dr.; gum arabic, $\frac{1}{2}$ oz. Dissolve the gum in very little water; dry and powder the potash; mix the water with it and it will soon dissolve; mix in the extract, and it is ready to use; it can be used without the belladonna, but it is more painful, and has not as good an effect.

Directions.—The best plan to get this into the pipes is by using a small syringe, after having cleansed the sore with soap suds; repeat once in 2 days, until all the callous pipes and hard fibrous base around the poll-evil or fistula, is completely destroyed.

This will destroy corns and warts, by putting a little of it upon the wart or corn, letting it remain for 5 or 10 minutes, then wash off and apply oil or vinegar, not squeezing them out, but letting nature remove them.

POLL-EVIL, to disperse.—Take mandrake root, break it and boil it; strain and boil down rather thick;

then form an ointment by simmering it with sufficient lard.

Anoint the swelling once a day, for several days until well. It has cured them after they were broken out, by putting it into the pipes a few times, also anointing round the sore.

Another.—Poll-evils and Fistulas have been cured by pushing a piece of lunar caustic into the pipe, then filling the hole with currier's oil. Or :

Another.—Corrosive sublimate, the size of a common bean, pulverized and wrapped in tissue paper, and pressed to the bottom of the pipes, leaving it in 8 days, then take out, and applying the blue ointment, (kept by the druggists,) has cured them. Or :

Another.—Arsenic, the size of a pea, treated in the same way, has cured the same disease. But if the Norwegian plan will work as recommended, it is certainly the best of all.

Another.—Oil of vitriol largely diluted put into the pipes has cured many poll-evils.

Poll-evil may be cured by placing a barrel of water about 15 feet high, on a platform,—administering a douche-bath daily upon the sore ; drawing the water by a faucet, and tying the horse so as to keep him in position until the water all runs out.

POLONIA SAUSAGES. *A good old Receipt.*—Take 10 lbs. of a good loin of pork, fat and lean together, keeping out the skins and sinews. Shred the pork, but not too fine ; take 1 oz. of pepper, cloves, and mace, coarsely beaten together ; add salt as it needs ; add parsley and sage sufficient to season. Mix all well together, as you would do paste. Tie the end of the gut or skin ; prick the gut where the wind gathers, and let it out ; tie up the other end, and hang up to dry, but not too fast. Make the skins of wethers or beef-guts ; make the polonia a foot long.

Some use a little bacon or ham, and the yolks of eggs.

POMADE—Ox Marrow.—One of the most beauti-

for pomates, both in colour and action, is made as follows :

Take beef's marrow, 1 lb. ; alkanet root, not chipped, 1 oz. ; put them into a suitable vessel and stew them as tallow is rendered, strain through 2 or 3 thicknesses of muslin, and then add, of castor oil $\frac{1}{4}$ lb. ; best rum 1 gill ; extract of the common rose-geranium to give it the flavour desired.

Half as much suet as marrow makes an agreeable pomade ; and can be used where the marrow is not easily obtained.

PORT WINE.—Fully ripe wild grapes, 2 bushels ; best alcohol, 3 gallons ; sugar, 25 lbs. ; water to fill the barrel.

Bruise the grapes without breaking the seed ; put them into a barrel with the sugar and alcohol, and fill up with soft water, let it lie a few weeks in the sun ; or if the weather is cold, in a warm place ; then in the cellar until spring ; then rack off the bottle or barrel. It is a valuable wine.

POSTS, STAKES, *to preserve when in the Ground.*—Many burn or char them in the fire. The application of gas tar is very valuable ; some think it superior to charring. Posts or stakes should have from 1 to 2 coats. It is a fit application for out-door building, fences, iron pipes, &c.

POTATOE PIE.—Slice potatoes very fine ; season with salt, butter, and milk ; put a layer of potatoes at the bottom, and upon them any kind of meat you please, or cold meat, with pepper, salt, butter, and ketchup, or any cold gravy ; put in another layer of potatoes, and then of meat till the dish is full. Cover with a crust.

PREVENTIVE OF DRUNKENNESS.—Sulphate of iron, 21 grains ; magnesia, 40 grains ; peppermint water, 44 drs. ; spirits of nutmeg, 4 drs. Mix ; a tablespoonful twice a day. This mixture acts as a tonic, and stimulant, and supplies the place of alcohol, and prevents the

prostration arising from suddenly abandoning intoxicating liquors. It was effectual in the case of Mr. John Hall, commander of the Great Eastern, who had become such a drunkard that he could not reclaim himself. By using this mixture for seven months, he lost all desire for liquor. By this mixture thousands of drunkards have been assisted to recover themselves.

PURPLE, to dye.—For 1 lb. of silk—having first obtained a light-blue by dipping in the home-made blue dye-tub, and dried, dip in a solution of 4 ozs. of alum, sufficient water to cover, when a little warm ; if the colour is not full enough add a little chemic.

PURPLE, to dye.—For 5 lbs. of goods—cream of tartar, 4 ozs. ; alum, 6 ozs. ; cochineal, well pulverized, 2 ozs. ; muriate of tin, $\frac{1}{2}$ teacupful. Boil the cream of tartar, alum, and tin, 14 minutes ; then put in the cochineal and boil 5 minutes ; dip the goods 2 hours : then make a new dye with alum, 4 ozs. ; Brazil wood, 6 ozs. ; logwood, 14 ozs. ; muriate of tin, 1 teacupful, with a little chemic ; work again until pleased.

Q

QUICK INDIAN PUDDING.—Take $1\frac{1}{2}$ cupfuls of sour milk, 2 eggs well beaten, 1 small teaspooiful of saleratus, dissolved in the milk ; then sift in dry corn meal, and stir to the consistence of corn bread : then stir in $\frac{1}{2}$ lb. of any of the fruits mentioned above : or if you have no fruit, it is nice without.

Tie up and boil 1 hour : sweetened cream with a little nutmeg makes a nice sauce.

R

RAT DESTROYERS.—Flour, 3 lbs. ; water to make it into a thick paste : then dissolve phosphorus, 1 oz., in butter, $1\frac{1}{2}$ oz., by heat. Mix.

Spread this on bread, where rats can get at it : or make into balls, rolled with sugar. If it is desired to sell this

article made its composition, by wetting into it powdered turmeric, 2 ozs. Or,

Take warm water, 1 qt., lard, 2 lbs., phosphorus, 1 oz. Mix, and thicken with flour. Make small quantities, as the phosphorus loses its power by exposure.

Some rats get so cunning that it is almost impossible to overcome their shrewdness.

Take a few grains of strychnine, having a little fresh lean beef broiled : cut it into small bits by using a fork to hold it, for if held by the fingers, they will smell them and not eat it ; cutting with a sharp penknife : then cut a little hole into the bits, and put in a little of the strychnine, and close up the meat together again.

Put these on a plate where they frequent, but not near their holes, laying a cloth over the meat ; when these are eaten put more, for 3 or 4 days, and you will soon have done with the wisest of them.

The asphodel will drive away rats and mice : they have such an antipathy to this plant, that if their holes be stopped with it, they will rather die than pass.

Rats—to drive away alive.—Take potash pulverized, and put plenty of it into all their holes. If the potash is pulverized and left in the air, it becomes pasty ; then it can be daubed on boards or planks, where they come through into rooms.

Scotch snuff, or pulverized cayenne pepper, mixed together, or separate ; if freely put into their burrowing holes, it will certainly send them off at a sneczing pace.

Or, lightly stop the holes with hay, impregnated with cayenne pepper. They will not like to pass through such a barrier.

Rat Poison—From Humphrey Davy.—A tasteless, odorous and infallible rat poison, he says, is made as follows : “ Mix carbonate of barytes, 2 ozs., with grease, 1 lb.”

RAZOR STROP PASTE.—Take the superfine flour emery, and finely ground oxalic acid, and moisten with sweet oil ; or moisten the surface of the strap with the oil, then dust the powders upon it, which is perhaps the best way.

RED, *to dye Cotton*.—Take muriate of tin, $\frac{2}{3}$ of a cupful ; add sufficient water to cover the goods well, bring it to a boiling heat, putting in the goods 1 hour, stir often ; take out the goods and empty the pan, and put in clean water, with Nicaragua wood, 1 lb. ; steep it for $\frac{1}{2}$ hour, at hand heat, then put in the goods, and increase the heat for 1 hour, but not to boiling ; air the goods, and dip an hour ; wash without soap.

RED INK.—Take 8 pints of stale beer, rather than vinegar, and 4 ozs. of ground brazil wood ; simmer them together for 10 or 15 minutes, then put in 4 ozs. of roach alum ; simmer them together for 5 or 10 minutes, till by putting in a slip of clear white paper, you perceive the colour to be strong enough ; after straining it through a flannel, add 1 oz. of gum arabic ; bottle, and stop it down till wanted for use.

RED INK.—The best Brazil wood, in chips, 1 lb. ; steep in hot water a day or two ; then add tartaric acid and alum, of each $1\frac{1}{2}$ oz. ; water, 1 quart ; vinegar, $1\frac{1}{2}$ quart ; boil down to 3 pints. Add, while boiling, gum arabic, 2 ozs., and sugar, 2 ozs.

RHUBARB TART.—One pint stewed rhubarb, 4 ozs. of sugar, $\frac{1}{2}$ pint of cream, 2 ozs. pounded cracker, 3 eggs. Rub the stewed rhubarb through a sieve ; beat the other ingredients well, and add. Bake with a bottom crust only, half an hour.

RHUBARB WINE.—An agreeable and wholesome wine is made from the juice of garden rhubarb.

To each gallon of juice add 1 gallon of soft water in 7 lbs. of brown sugar, in which dissolve ; fill a barrel with this proportion, and keep it filled with sweetened water as it works over, until clear.

Fill the barrels, and let them stand until spring, and bottle, as all wines are best in bottles.

RHUBARB WINE, *for present use*.—For every 4 lbs. of the stalks cut fine, pour 1 gallon of boiling water, adding 4 lbs. of brown sugar, a little cinnamon, allspice,

cloves, and nutmeg grated for flavouring ; let it stand 24 hours, strain and ferment a few days, and bottle.

RING BONE AND SPAVIN, *in horses*.—Egyptiacum and wine vinegar, of each 2 ozs. ; water of ammonia, spirits of turpentine, and oil of origanum, of each 1 oz. ; euphorbium and cantharides, of each $\frac{1}{2}$ oz. ; glass made fine and sifted through gauze 1 draehn ; put them into a bottle, and when used let them be well shaken. This is to be rubbed upon the bone enlargement for half an hour each morning, for 6 or 7 mornings in suecession. Let the horse be so tied that he cannot get his mouth to the place for 3 or 4 hours, or he will blister his mouth and blemish the part. Then let him run until the scab comes off of itself without scraping, which injures the roots of the hair. Repeat as before, and follow up for 3 or 4 times blistering, and all bone enlargements will be absorbed, if not of more than a year or two's standing.

It is also good for callous sinews, and strains of long standing, spavins, big-head, &c., but if it does not cure, proeeed as follows :

Add to the above eompound, corrosive sublimate in powder, $\frac{1}{2}$ oz. ; oil of vitriol, $\frac{1}{2}$ oz. ; and common salt, $\frac{1}{2}$ oz., when it is again ready for use. Shake well as you use either preparation.

Now clip the hair and priek the bone or callous part as full of holes as you can with a pegging-awl, just long enough to break through the eallous part only. Or have a handle like a pegging-awl handle, with 3 or 4 awls in it, then tap it in with a stick, and give it a wrench at the same time, which does the hurting part with more speed. This done, bathe the part with vinegar, until the blood stops flowing ; apply the double compound as at first, for 4 or 5 mornings only, repeating if necessary ; and 99 out of every hundred ring-bones or spavins will be cured ; and most of them with only the first preparation. The Egyptiacum is thus made :—

Take verdigris and alum in powder, of each $1\frac{1}{2}$ ozs. ; blue vitriol, powdered, $\frac{1}{2}$ oz. ; corrosive sublimate in powder, $\frac{1}{8}$ oz. ; vinegar. $2\frac{1}{2}$ ozs. ; honey, $\frac{1}{2}$ lb. ; boil over a slow

fire until of a proper consistence. When used it must be stirred up well, as some of the articles will deposit a sediment.

If the hair does not come out again after using the last blister, use the "Good Samaritan Liniment" freely on the part; but the first will never disturb the growth of hair. Always commence this treatment early in the season, so as to effect a cure before cold weather comes in.

RING BONE AND SPAVIN, *Another Remedy*—Take cantharides, pulverized, British oil, oils of origanum and amber, and spirits of turpentine, of each 1 oz.; olive oil, $\frac{1}{2}$ oz.; oil of vitriol, 3 drachms; put all, except the vitriol, into alcohol, stir the mixture, and slowly add the vitriol, and stir until the mixture is complete, known by its ceasing to smoke. Bottle for use.

DIRECTIONS.—Tie a piece of sponge upon a stick, and with it rub the preparation upon the spavin or ring bone as long as it is absorbed into the parts; and in a day after, grease well with lard; and in another day wash off well with soap suds. One or two applications generally are sufficient for spavins; ring-bones always require two or three applications, three or four days apart, which prevents the loss of hair. It will cure wind-galls, splints, &c. In very bad cases,

Take alcohol, 1 pint; sal-ammoniac, corrosive sublimate, and oil of spike, of each 1 oz. Mix.

Apply by washing off and applying lard afterwards, as above directed, washing also 48 hours after: and when dry, apply the first liniment once or twice, according to directions. This opens the pores of the skin, and softens the lump.

Ring-Bone, *Another Remedy*.—Pulverized cantharides, oils of spike, origanum, amber, cedar, Barbadoes tar, and British oil, of each 2 ozs.; oil of wormwood, 1 oz.; spirits of turpentine, 4 ozs.; common potash, $\frac{1}{2}$ oz.; nitric acid, 6 ozs.; and oil of vitriol (sulphuric acid) 4 ozs.; lard, 3 lbs.

DIRECTIONS.—Melt the lard and slowly add the acids, stir well and add the others, stirring until cold. Clip off the hair, and apply by rubbing and heating in; when it

ceases to run, wash off with suds and apply again. In old cases it may take 3 or 4 weeks, but in recent cases 2 or 3 days' applications have cured.

RING-BONE AND SPAVIN—*Another Remedy*.—Venice turpentine and Spanish flies, of each 2 ozs.; euphorbium and aqua ammonia, of each, 1 oz.; red precipitate, $\frac{1}{2}$ oz.; corrosive sublimate, $\frac{1}{4}$ oz.; lard, $1\frac{1}{2}$ lbs. Pulverize all and put into the lard; simmer slowly over coals, do not scorch or burn, and pour off free of sediment.

DIRECTIONS.—For ring-bones, cut off the hair, and rub the ointment well into the lumps once in 48 hours. For spavins, once in 24 hours for 3 mornings, has perfectly cured them. Wash well, each application with soap suds, rubbing over the place with a smooth stick, to squeeze out a thick yellow matter.

Another Remedy.—*French Paste*—*Corrosive sublimate*, quicksilver, and iodine, of each 1 oz.; with lard sufficient to form a paste.

DIRECTIONS.—Rub the quicksilver and iodine together, then add the sublimate, then the lard, rubbing thoroughly.

Shave off the hair the size of the enlargement, grease around it, but not where the hair is shaved off; this prevents the action of the medicine; then rub in as much of the paste as will lie on a shilling each morning for 4 mornings only; in about 8 days all the spavin will come out; wash out the wound with suds, soaking well for an hour or two, which removes the poisonous effects of the medicine and facilitates the healing, which may be done by any of the healing salves; but the green ointment is the best. Or adopt the

Norwegian Cure.—Take dog's grease, $\frac{1}{2}$ pint; best oil of origanum, $1\frac{1}{2}$ ozs.; pulverized cantharides, $\frac{1}{2}$ oz. Mix, and apply for 3 mornings, heating it with a hot iron each time; then miss 3 mornings, and apply as before, until it has been applied nine times; wait 10 days, and if it has not all gone, go over again in the same way. It does not remove the hair, but cures the worst cases.

ROOT BEER.—For each gallon of water used, take hops, burdock, yellow dock, sarsaparilla, dandelion, and

spikenard roots, all bruised, of each $\frac{1}{2}$ oz.; boil 20 minutes, and strain while hot, add 8 or 10 drops of oil of spruce or sassafras mixed in equal proportions, when a little cooler, put in 2 or 3 tablespoonfuls of yeast; molasses, two-thirds of a pint, or white sugar, $\frac{1}{2}$ lb. gives it the right sweetness.

You can add any other root possessing medicinal properties desired in the beer. When mixed, let it stand in a jar to ferment 2 hours, bottle and set in a cool place. This is a good way to take alteratives. Families ought to make it every spring, and drink freely of it, thereby preventing doctors' bills.

ROSE PINK—*Satin and Varnish, also used to imitate Rosewood.*—Put 1 oz. of potash into a quart of water, with red sanders, $1\frac{1}{2}$ oz.; extract the colour from the wood and strain; then add gum shellac, $\frac{1}{2}$ lb.; dissolve it by a quick fire—used upon logwood stain for rosewood imitation.

ROSEWOOD STAIN—*Very bright shade—Used cold.*—Take alcohol, 1 gallon; camwood, 2 ozs.; let them stand in a warm place 24 hours; then add extract of logwood, 3 ozs.; aquafortis, 1 oz.; when dissolved it is ready for use; it makes a most beautiful rosewood—one, two or more coats, as you like, over the whole surface.

This part makes the bright streaks or grains; the dark ones are made by applying, in waves the following:

Take iron turnings or chippings, and put vinegar upon them: let it stand a few hours and it is ready to apply over the other, by means of a comb made for graining; or a comb made from thinnish Indian rubber; the teeth should be a good length; say $\frac{1}{2}$ inch, and cut to a distance as desired; with a little practice, good imitation will be made.

This, for chairs, is beautiful. Apply the darkening mixture by a flat thin-haired brush, leaving only a little of the red colour in sight; and if you want to make the cringles, as seen in rosewood, it is done with a single tooth or pen, bearing on sometimes hard and then light. The above stain is very bright. If you wish a lighter shade, use the next receipt.

ROSEWOOD STAIN, *Light Shade*.—Take equal parts of logwood and redwood chips, and boil well in sufficient water to make a strong stain ; apply it to the furniture while hot ; 1 to 3 coats may be put on, according to the depth of colour desired.

For the dark lines, use the iron chips as in the above receipt. Or if a rose-pink is desired, follow the *Rose-Pink Receipt*.

RUST, *to prevent*.—Mix fat, oil, and varnish with four-fifths of highly spirits of turpentine. With this composition cover the article, and it will not rust. It is useful for copper also, and all bright polished instruments, or part.

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SADDLE AND HARNESS GALLS *in horses*.—White lead and linseed-oil mixed as for paint, is most invaluable in abrasions, or galls from the saddle or collar, or any other cause, it will cause the part to heal rapidly.

Applied with a brush to the leg of a horse, in one case, the coating of hair and skin of which was torn off, caused it to heal and left no scar. It is good for scratches and all sores upon horses, or other animals, and equally good for men. It forms an air-tight coating, and soothes pain. Every farmer should keep a pot and brush ready for use. White lead is the carbonate of the metal, and when pure is very white. For a paint, a lead colour is produced by adding lampblack, and a drab or stone colour, by adding burned umber.

In applying it for scratches, wash them clean with soap and water, and apply. Some persons prefer lamp oil. If that is used, mix both together until the oil assumes a light straw colour. When the horse comes in at night, his legs should be washed clean and rubbed dry. Then apply the mixture, rubbing it well over the skin. Two or three applications will effect a cure.

Another.—Alcohol and extract of lead, of each 2 ozs.; soft water, 4 ozs.; spirits of sal-ammoniac, 1 oz.; white copperas, $\frac{1}{2}$ oz. Mix all and shake when used.

SATIN, WHITE, *to clean*.—Rub it all over with finely powdered crumbs of bread and powder blue. Shake it off, and wipe with soft clean cloths.

SAVING THE BACON.—Two years ago, we were entertained at the house of a friend with a dinner of eggs and bacon, which were most excellent. We asked how it was the bacon was so delicious. To our surprise our host said the bacon was cooked eight months before.

Asking for an explanation, he stated that it was his practice to slice and fry his bacon as soon as cured, and then pack it in its own fat. When it is to be used, the slices, slightly refried, have all the freshness and flavour of new bacon just prepared. Thus our friend *saved his bacon*, fresh and sweet, through the hottest weather.

SCAB *in Sheep*.—Wash with a decoction of tobacco; or apply an ointment made of sulphur, hellebore, oil of bays, and common oil.

SCARLET, *with Cochineal*.—*For Yarn or Cloth*.—For 1 lb. of goods—cream of tartar, $\frac{1}{2}$ oz.; cochineal, well pulverized, $\frac{1}{2}$ oz.; muriate of tin, $2\frac{1}{2}$ ozs.; then boil up the dye and enter the goods, work them briskly for 10 or 15 minutes, after which boil $1\frac{1}{2}$ hours, stir the goods slowly while boiling, wash in clear water and dry in the shade.

SCENTED SOAP.—Take of the best yellow soap, 2 lbs.; scrape it into a jar, with 4 ozs. of honey; 3 penny-worth of the essential oil of almonds, and 1 penny-worth of palm oil. Then put the jar containing these into a pan of boiling water, when it is all dissolved, it is done. Make up into what shapes you please.

SCOURING LIQUID—*For Brass, Door-Knobs, &c.*—Oil of vitriol, 1 oz.; sweet oil, $\frac{1}{2}$ gill: pulverized rotten stone, 1 gill; rain-water, $1\frac{1}{2}$ pt.; mix all, and shake as used. Apply with a rag, and polish with buck-skin or old woollen.

SCOURS AND PIN-WORMS, *of Horses and Cattle*.—White ash bark burnt to ashes and made into rather a

strong lye ; then mix $\frac{1}{2}$ pint of it with warm water 1 pint, and give all, 2 or 3 times daily,

Whenever it becomes certain that a horse or cow is troubled with pin-worms, by their passing from the bowels, it is best to administer the above, as they are believed to be the cause, generally, of scours, and this remedy carries off the worms, thus curing the inflammation by removing the cause.

SCRATCHES, Common.—Use sweet oil, 6 ozs.; borax, 2 ozs.; sugar of lead, 2 ozs.; mix, and apply twice daily, after washing off with dish-water, and giving time to allow the legs to dry.

Another.—Copperas and chamber-lye are known to be good for common scratches, applied after washing as before. This last can be tried first as it can be easily obtained, and if it does not succeed you will not fail with the other.

SEA SICKNESS.—A few drops of camphorated spirit, sal volatile, and Hoffman's ether, mixed in a small quantity of water, or upon a small lump of sugar, have frequently afforded more relief than other remedies extolled for the cure of this unpleasant sensation.

SEALING WAX—Red, Black, and Blue.—Gum Shellac, 8 ozs.; Venice turpentine, 4 ozs.; vermilion, $2\frac{1}{2}$ ozs.; alcohol, 2 ozs.; camphor gum, $\frac{1}{2}$ oz. Dissolve the camphor in the alcohol, then the shellac, adding the turpentine, and finally the vermilion, being very careful that no blaze shall come in contact with its fumes ; for if it does, it will fire very quickly.

Blue.—Substitute fine Prussian-blue for the vermilion, same quantity.

Black.—Lamp-black only just sufficient to colour. The colour must be well rubbed into the mixture.

SELTZER WATER.—Take 20 ozs. of water, impregnated by the usual apparatus with carbonic acid gas, and dissolve it in 4 grs. of carbonate of soda, 2 grs. of carbonate of magnesia, 20 grs. of common salt. It is a mild

purgative, and an excellent cooling beverage in very warm weather.

SHAMPOOING MIXTURES.—See *Hair Invigorators*.

SHEEP, *when lambing, Oil for*.—Vinegar, 1 pint; spirits of turpentine, 4 ozs.; spirits of wine, 2 ozs.; sal ammoniac, 1 oz.; goulard, 2 drs.; oil of origanum, 1 dr. Mix, and bottle.

SHEPHERD'S BOTTLE *for Lambing time*.—Take spirits of turpentine, 3 ozs.; spirits of wine, 3 ozs.; nitre, (in powder) 1 oz.; white vinegar, 6 ozs.; blue vitriol, (in powder) 1 oz.; treacle, $\frac{1}{2}$ lb. Mix. When done fermenting, bottle it. A quantity may be conveyed into the matrix, or other part injured at the time of lambing; and if mortification is likely to ensue, nothing is better.

SHOEING HORSES *for Winter Travel*.—N. P. Willis, Editor of the Home Journal, says, You have discovered, of course, that you cannot have uninterrupted winter riding with a horse shod in the ordinary way. The sharp points of the frozen mud will wound the frog of the foot; and with snow on the ground the hollow hoof soon collects a hard ball, which makes the footing very insecure. But these evils are remedied by a piece of sole leather nailed on under the sole—a protection to the hoof which makes a surprising difference in the confidence and sure-footedness of the animal's step.

SILVER, *to clean*.—Use rouge.

SILVER CAKE.—Whites of 1 doz. eggs; flour, 5 cupfuls; white sugar and butter, of each 1 cupful; cream or sweet milk, 1 cupful; cream of tartar, 1 teaspoonful; soda, $\frac{1}{2}$ teaspoonful; beat and mix as the "Gold Cake." Bake in a deep pan.

SILVER DRAB—*Light, to dye*.—For 5 lbs. of goods—alum 1 teaspoonful, and logwood the same; boil well together, then dip the goods 1 hour; if not dark enough, add in equal quantities alum and logwood.

SILVERING POWDER, *for Copper or worn Plated Goods*.—Nitrate of silver and common salt, of each 30 grs.; cream of tartar, 3½ drs.; pulverize finely, mix thoroughly and bottle for use.

SILVER VESSELS, *to clean*.—Wash them in a solution of borax.

SIZING *for Boots and Shoes*.—Water, 1 qt., and dissolve in it, by heat, isinglass, 1 oz., adding more water to make up for evaporation; when dissolved, add starch, 6 ozs.; extract of logwood, beeswax, and tallow, of each 2 ozs.; and continue the heat until all is melted and well mixed. Rub the starch up first, by pouring on sufficient boiling water for that purpose.

It makes boots and shoes soft and pliable, applying it when treeing out, and is to clean work which has stood long on the shelves.

SKY BLUE, *to dye Cotton*.—For 3 lbs. of goods—blue vitriol, 4 ozs.; boil a few minutes, then dip the goods 3 hours, after which pass them through strong lime water. You can make this colour a beautiful brown by putting the goods through a solution of Prussiate of Potash.

SLATE, *on Woollen or Cotton, to dye*.—*With Beech Bark*.—Boil the bark in an iron kettle, skim out the chips after it has boiled sufficiently, and then add copperas to set the dye. If you wish it very dark add more copperas.

SLUGS.—Slugs are very voracious, and their ravages do great damage to the kitchen garden, and flower-beds, also. Put now and then, a few slices of turnip about the beds, on a summer or autumnal evening, the slugs will congregate thereon, and may be destroyed.

SNUFF BROWN, *to dye*.—*Dark, for Cloth or Wool*.—For 5 lbs. of goods—camwood, 1 lb.; boil it 15 minutes, then dip for ¾ hour; take out the goods, and add to the dye, fustic, 2½ lbs.; boil 10 minutes, and dip the goods ¾ hour; then add blue vitriol, 1 oz.; copperas, 4 ozs.; dip

again $\frac{1}{2}$ hour ; if not dark enough, add more copperas. It is dark and permanent.

SOAP, 100 lbs. for 1 dollar 30 cents.—Take potash, 6 lbs., 75 cts. ; lard, 4 lbs., 50 cts. ; rosin, $\frac{1}{4}$ lb., 5 cts.

Beat up the rosin, mix all together, and set aside for 5 days ; then put the whole into a 10 gallon cask of warm water, and stir twice a day for 10 days ; at the expiration of which time you will have 100 lbs. of excellent soap.

SOAP, *Chemical Soft*.—Take grease, 8 lbs. caustic soda, 8 lbs. ; sal-soda, 1 lb. ; melt the grease in a kettle, melt the sodas in soft water, 4 gals., and pour all into a barrel holding 40 gals. and fill up with soft water, and the labour is done.

When the caustic soda cannot be obtained of soap-makers, you will make it by taking soda-ash and fresh slacked lime, of each 8 lbs. ; dissolving them in the water with the sal-soda, and when settled, pouring off the clear liquid as in the “White Hard Soap with Tallow.”

SOAP, *Hard, with Lard*.—Sal-soda and lard, of each 6 lbs. ; stone lime, 3 lbs. ; soft water, 4 gals. ; dissolve the lime and soda in the water, by boiling, stirring, settling and pouring off ; then return to the kettle (brass or copper) and add the lard and boil until it becomes soap ; then pour into a dish or moulds, and when cold, cut it into bars and let it dry.

This receipt was found in the pocket of an over-coat, and also a piece of the soap ; the man kept it with him, as it irritated his salt-rheum so much less than other soaps. It has proved valuable for washing ; and for shaving purposes. It would be better than half the toilet soaps sold, if an ounce or two of sassafras oil was stirred into this amount.

SOAP, *Variegated Toilet*.—Soft water, 3 qts. ; nice white bar-soap, 3 lbs. : sal-soda, 2 ozs. ; Chinese vermillion, and Chinese blue, of each, as much as will lie on a 5-cent piece ; oil of sassafras, $\frac{1}{2}$ oz.

Shave the soap fine, and put it into the water as it begins to boil ; when dissolved, set it from the fire ; take out

a cupful of the soap and stir in the vermilion ; take out another cupful of the soap and stir in the blue ; then pour in one of the cupfuls and give 2 or 3 turns only with the stirring stick ; then put in the other in the same way ; and finally pour into a suitable box ; and when cold it can be cut into bars ; or it can be run into moulds, if desired ; it will become hard in a short time ; giving most excellent satisfaction. If stirred thoroughly, after putting in the colours, it would be all of a mixed colour ; but giving it only 2 or 3 turns, leaves it in streaks, most beautiful.

SOAP, *White Hard, with Tallow.*—Fresh slacked lime, sal-soda, and tallow, of each 2 lbs. ; dissolve the soda in 1 gallon of boiling soft water ; mix in the lime, stirring occasionally ; after which let it settle, pouring off the clear liquor and boiling tallow therein until it is all dissolved ; cool it in a flat box or pan, and cut into bars, or cakes, as preferred.

It can be flavoured with sassafras oil, as the last, by stirring it in when cool ; it can be coloured also if desired as mentioned in the “*Variegated Toilet Soap.*”

When any form of soda is used in making soap, it is necessary to use lime to make it caustic ; which gives it much greater power upon the grease, by removing the carbonic acid ; hence the benefit of putting lime in the bottom of a leach when making soap from common ashes.

SOAP, *Yellow.*—Tallow and sal-soda, of each 112 lbs. ; rosin, 56 lbs. ; stone lime, 28 lbs. ; palm-oil, 8 lbs. ; soft water, 21 gals. ; *or for small quantities*, tallow and sal-soda, of each 1 lb. ; rosin, 7 ozs. ; stone lime, 4 ozs. ; palm-oil, 1 oz. ; soft water, 1 qt.

Put soda, lime, and water into a kettle and boil, stirring well ; then let it settle and pour off the lye. In another kettle, melt the tallow, rosin, and palm-oil ; having it hot, the lye being also boiling hot ; mix all together stirring well, and the work is done.

SODA SYRUP.—The common or more watery syrups are made by using crushed sugar, 8 lbs. ; pure water 1 gallon ; gum arabic, 2 ozs. ; mix in a brass or copper

kettle ; boil until the gum is dissolved, then skim and strain through flannel, then add tartaric acid, $5\frac{1}{2}$ ozs. ; dissolve in hot water ; to flavour use extract of lemon, orange, rose, pineapple, peach, sarsaparilla, strawberry, &c. to your taste.

Use 2 or 3 tablespoonfuls of the syrup to $\frac{3}{4}$ of a tumbler of water, and $\frac{1}{2}$ teaspoonful of carbonate of soda ; stir well and be ready to drink, or previously dissolve the soda in water.

SODA WATER, to bottle without a Machine.—In each gallon of water used, dissolve $\frac{1}{2}$ lb. of crushed sugar, and 1 oz. of carbonate of soda ; then fill half-pint bottles with this water, have your corks ready ; drop into each bottle $\frac{1}{2}$ dr. of citric acid in crystals, and immediately cork and tie down.

These bottles must be handled carefully without shaking and kept cool, until needed ; a little more or less sugar can be used to suit the taste.

SOLDERING MIXTURE, for Iron, Steel, Copper, &c. Take any quantity of muriatic acid, and dissolve as much zinc in it as it will take ; then dilute it with $\frac{1}{4}$ as much soft water as of acid, and it is ready for use.

This applied to iron, &c. cleanses it, and leaving zinc upon the surface, causes solder readily to adhere to it.

SOLDERS for Brazing.—Copper, 3 parts ; zinc, 2 parts : or sheet brass, 3 parts ; zinc 1 part.

Solder for Lead.—Take tin, 1 part ; lead, 2 parts.

Solder for Tin.—Lead, 10 parts ; tin, 7 parts.

Soldering for Britannia.—Bismuth, $\frac{1}{2}$ of one part ; tin, 1 part ; lead, 1 part.

Britannia—To use Old, instead of Block Tin, in Solder.—Take old Britannia and melt it ; and while hot sprinkle sulphur over it and stir a short time.

SORES, from Chafing of the Bits in Horses.—Chloroform and sulphuric ether, equal parts of each. Keep closely corked.

Sponge the mouth with water every time the bits are ta-

ken out; then wet well with the mixture. Valuable also to remove soreness from any cause, in man or horse.

Another.—White ashes and spirits of turpentine, of each $1\frac{1}{2}$ table-spoonfuls; black pepper, ground, 1 tablespoonful; lard to make 1 pint of all, mix well and anoint.

SPAVIN. See *Ring Bone*.

SPAVIN LINIMENT, *for Horses*.—Oils of spike, origanum, cedar, and spirits of turpentine, of each 1 oz.; Spanish flies, pulverized, $\frac{1}{2}$ oz.

Apply once in 5 to 8 days only—remove the lump of spavins, splints, curbs, &c., if of recent occurrence. Poll evils, before breaking out, may be cured by cedar oil alone.

Another.—Alcohol and spirits of turpentine, of each $\frac{1}{2}$ pint; gum camphor, laudanum, and the oil of cedar, of each 1 oz.; oils of hemlock, rhodium, and balsam of fir, of each $\frac{1}{2}$ oz.; iodine, 1 drachm; mix.

Apply night and morning, first washing clean and rubbing dry with a sponge; then rub the liniment into the spavin with the hand. It causes a gummy substance to ooze out, without injury to the hair—has cured ring-bones, also removing lumps in recent cases.

SPAVIN AND SPLINT LINIMENT. — Take a large mouthed bottle and put into it oil of origanum, 6 ozs.; gum camphor, 2 ozs.; mercurial ointment, 2 ozs.; iodine ointment, 1 oz.; melt by putting the bottle into a kettle of hot water.

Apply it to bone-spavins or splints twice daily, for 4 or 5 days. This has been found a very efficient remedy.

SPAVIN, *Bog Spavin, and Wind-gall Ointment, also good for Curbs, Splints, Ring-Bones and Bone-Spavin.*—Take pulverized cantharides, 1 oz.; mercurial ointment, 2 ozs.; tincture of iodine, $1\frac{1}{2}$ oz.; spirits of turpentine, 2 ozs.; corrosive sublimate, $1\frac{1}{2}$ drachms; lard, 1 lb.

Mix well, and when desired to apply, first cut off the hair, wash well, and anoint, rubbing it in.

Two days after, grease the part with lard, and in two days

more, wash off and apply the ointment again. Repeat the process every week as long as necessary.

SPONGE CAKE.—Flour, 3 cups ; fine white sugar, 2 cups ; 6 eggs ; sour milk, $\frac{1}{2}$ cup, with saleratus 1 teaspoonful.

Dissolve the salcratus in the milk ; beat the eggs separately ; sift the flour and sugar ; first put the sugar into the milk and eggs, then the flour, and stir all well together, using any flavouring extract which you prefer, 1 teaspoonful of lemon, however, is the most common. Put it immediately into a quick oven ; it will require about 20 to 30 minutes to bake ; if baked in small cakes, proportionately less.

SPONGE CAKE, Berwick.—Six eggs ; powdered white sugar, 3 cupfuls ; sifted flour 4 even cupfuls ; cream of tartar, 2 teaspoonfuls ; cold water, 1 cupful ; soda, 1 teaspoonful ; 1 lemon.

First, beat the eggs 2 minutes, and put in the sugar and beat 5 minutes more ; then stir in the cream of tartar and 2 cupfuls of the flour, and beat 1 minute ; dissolve the soda in the water and stir in, having grated in the rind of the lemon, squeeze in half of the juice only ; and add the other 2 cupfuls of flour and beat all 1 minute, and put into deep pans in a moderate oven. It is first-rate.

SPONGE CAKE, with sweet milk.—Sugar, $1\frac{1}{2}$ cupfuls ; 3 eggs ; sweet milk, 1 cupful ; flour, $3\frac{1}{2}$ cupfuls ; cream of tartar and soda, of each 1 teaspoonful ; lemon essence, 1 teaspoonful.

Thoroughly beat the sugar and eggs together ; mix the cream of tartar and soda in the milk, stirring in the flavour also ; then mix in the flour, remembering that all cakes ought to be baked soon after making.

SPOTS, to remove and prevent when Dyeing Black on Silk or Woollen.—N.B. In dyeing silk or woollen goods, if they become rusty or spotted, make a weak lye, scalding hot, and put your goods in for 15 minutes ; and they will come out a jet black, and an even colour.

SPREADING SAUCE, for Puddings.—Butter, 4 ozs.; sugar, 6 ozs.; 1 nutmeg.

Grate the nutmeg, and rub all together; more or less nutmeg can also be used; or any other flavouring in their place. This sauce is nice on baked puddings, hot or cold; and it is not bad on bread.

SPRUCE BEER.—For 3 gallons of water put in $2\frac{1}{2}$ pints of molasses, 3 eggs well beaten, yeast 1 gill. Into 2 quarts of boiling water put 50 drops of any oil you like; or mix 1 oz. each, oils sassafras, spruce and wintergreen, then use 50 drops of the mixed oils.

Mix all, and strain; let it stand 2 hours, then bottle. Do not add the yeast till cool.

STAINS for Mahogany or Walnut.—Apply aquafortis by means of a rag tacked to a stick; for if you use a brush it will soon destroy it. Set the furniture in the hot sun to heat in the aquafortis; if no sun, heat it by a stove or fire.

STEAMED PUDDING.—Two eggs; sugar, 1 cupful; sour milk, 1 cupful; saleratus, $\frac{1}{2}$ teaspoonful; a little salt; dried wortleberries, currants, raisins, or other fruit you like, 1 cupful; flour.

Beat the eggs and stir in the sugar; dissolve the saleratus in the milk, and mix in also the fruit and salt; then thicken with flour, rather thicker than for cake; put into a 2 quart pan and set in the steamer, and steam an hour and a half.

STOCKING YARN or Wool, to dye.—*Between a Blue and Purple.*—For 5 lbs. of wool, bichromate of potash, 1 oz.; alum, 2 ozs.; dissolve and bring the water to a boil, putting in the wool and boiling 1 hour; then throw away the dye and make another dye with logwood chips, 1 lb., or extract of logwood, $2\frac{1}{2}$ ozs., and boil 1 hour. This also works prettily on silk.

N.B.—Whenever you make a dye with logwood chips, either boil the chips $\frac{1}{2}$ hour and pour off the dye, or tie up the chips in a bag and boil with the wool or other goods,

or take $2\frac{1}{2}$ ozs. of the extract in place of 1 lb. of the chips is less trouble and answers better. In the above receipt the more logwood that is used the darker will be the shade.

STOMACHIC BITTERS.—Gentian root, $1\frac{1}{2}$ oz.; orange peel, $2\frac{1}{2}$ ozs.; cinnamon, $\frac{1}{4}$ oz.; anise seed, $\frac{1}{2}$ oz.; coriander seed, $\frac{1}{2}$ oz.; cardamon seed, $\frac{1}{8}$ oz.; unground Peruvian bark, $\frac{1}{2}$ oz.; gum kino, $\frac{1}{4}$ oz.; bruise all these articles, and put them into the best aleohol, 1 pint; stand a week, and pour off the clear tincture; then boil the dregs a few minutes in 1 quart of water, strain, and press out all the strength; dissolve loaf sugar, 1 lb. in the hot liquid, adding 3 quarts of cold water, and mix with the spirit tincture first poured off.

STRAWBERRIES.—Strawberries are a delicious fruit. It will pay well to raise them. They are not only a luxury, but they promote health.

Every man who has 1 or 2 square rods of rich ground to appropriate to strawberries, with a little expense and a few hours labour, can scarcely fail to raise a good supply for his family next season, provided he begins right. A practical knowledge of this kind of plants is essential to success. Scores of gardeners have attempted to cultivate this fruit, and failed. Their beds have yielded nothing but vines.

The first step is to obtain the right kind of plants. We will endeavour to explain this point. There are among strawberries 3 kinds of flowers, namely, staminati, pistillati, and perfect, or hermaphroditi. The staminati, or female flowers, never produce any fruit. The pistillati will yield fruit when growing near other plants which will fertilize the flowers. The perfect or hermaphroditi flowers, do not require fertilization by any other flowers. This, then, is the kind to obtain for cultivation, which, if properly transplanted and protected during the winter, and cultivated next season, will bear abundantly.

The true way to obtain a kind that will bear abundantly is to procure plants in September of some reliable man, whose vines always yield a good crop of berries.

STRONG BEER.—Malt, 1 peck; brown sugar, 6

lbs.; hops, 4 ozs.; good yeast, 1 teacupful; if you have not malt, take 1 peck of barley, (twice the amount of oats will do, but are not so good,) and put it into an oven after the bread is drawn, and steam the moisture from them. Grind coarsely.

Pour upon the malt $3\frac{1}{2}$ gallons of water at 170° of heat. The mash-tub should have a false bottom, 3 inches from the real bottom; it should be bored full of gimlet holes, as a strainer, to keep back the malt meal. When the water is poured on, stir well, let it stand 3 hours, and draw off by a faucet; put in 7 gallons more of water at 180° ; stir it well, and let it stand 2 hours and draw it off. Then put on a gallon or two of cold water, stir it well and draw it off; there will be 5 or 6 gallons. Put the 6 lbs. of brown sugar in an equal amount of water; mix with the wort, and boil 2 hours with the hops; you should have 8 gallons when boiled; when cooled to 80° put in the yeast, and ferment 20 hours, use sound iron hooped kegs or porter bottles, bung or cork tight; it will soon be good sound beer, and keep a good long time. For persons of a weak habit of body, especially females, 1 glass of this with their meals is far better than tea, coffee, or ardent spirits.

SUGAR CAKE.—Take 7 eggs and beat the whites and yolks separately; then beat well together; now put into them sifted white sugar, 1 lb.; with melted butter, $\frac{1}{2}$ lb., and a small teaspoonful of pulverized carbonate of ammonia.

Stir in just sufficient sifted flour to allow of its being rolled out and cut into cakes.

SURPRISE CAKE.—One egg; sugar, 1 cupful; butter, $\frac{1}{2}$ cupful; sweet milk, 1 cupful; soda, 1 teaspoonful; cream of tartar, 2 teaspoonfuls.

Flavour with lemon, and use sufficient sifted flour to make the proper consistence, and you will be really surprised to see its bulk and beauty.

SWEENEY LINIMENT, for Horses.—Alcohol and spirits of turpentine, of each 8 ozs.; camphor gum, pulver-

ized cantharides, and capsicum, of each 1 oz.; oil of spike, 3 ozs. Mix.

Perhaps the best plan is to tincture the capsicum first, and use the tincture instead of the powder, by which means you are free of stimulants; bathe this liniment in with a hot iron.

Another.—Sal-ammoniac, 2 ozs.; corrosive sublimate, 1 oz.; alcohol, 1 quart; water, 1 quart, pulverize and mix.

This last has cured many cases of sweeny, and also kidney complaints, known by a weakness in the back, of horses or cattle. Bathe the loins with it; and give 1 or 2 tablespoonfuls at a dose, daily.

SYRUPS, *to make the various colours.*—Powder cochineal, 1 oz.; soft water, 1 pint; boil the cochineal in the water a few minutes, in a copper kettle; while boiling, add 30 grains of powdered alum, and 1 dr. of cream of tartar; when the colouring matter is all out of the cochineal, remove from the fire, and when a little cool, strain, bottle and set aside for use.

This gives a beautiful red, and is used in strawberry syrups only. Coloured rather deep in shade. Pincapple is left without colour. Lemon and ginger with tincture of turmeric.

T

TAMING HORSES.—The taming of horses is a secret, but it lies in a different point from what is generally believed.

Several persons advertise books for taming wild horses, and some are going about to teach the art in private. Probably the pupils get their money's worth. But why do so many fail? *The secret lies in this, that many persons can never handle a horse, with all the instruction in the world—it is not in them.*

To be a successful horse trainer, he must have a sympathy with the horse, and a personal power of control. An old gentleman said, "There were a great many receipts of penetrating oils, applications, &c., but the great secret was

in *faith*," without which no person could persevere a sufficient length of time with either of them. This holds good in all diseases, as well as in handling or taming a horse. The secret, then, is in *knowing* how, and having the power to do it.

The recipes consist in using the horse-caster or wart, which grows upon the inside of the leg, grated fine, oil of eumin, and oil of rhodium, kept separate in air-tight bottles : these all possess peculiar properties for attracting and subduing animals.

"Rub a little oil of eumin upon your hand, and approach the horse in the field, on the windward side, so that he can smell the eumin. The horse will let you come up to him without trouble. Then rub your hand gently on the horse's nose, putting a little of the oil on it. You can lead him any where. Give him a little of the castor on a piece of loaf-sugar, apple, or potatoe.

"Put 8 drops of the oil of rhodium into a lady's thimble. Take the thimble between the thumb and middle finger of your right hand, with the fore-finger stopping the mouth of the thimble to prevent the oil from running out whilst you are opening the mouth of the horse.

"As soon as as you have opened the horse's mouth, empty the thimble upon the tongue, and he is your servant. He will follow you like a pet dog, may be.

"Ride fearlessly and promptly, and with your knee pressed to the side of the horse, and your toes turned in and heels out ; then you will always be on the alert for a shy or sheer from the horse, and he can never throw you.

"If you want to teach him to lie down, stand on his right or left side ; have a couple of leather straps about 6 feet long : string up his left leg with one of them around his neck ; strap the other end of it over his shoulders ; hold it in your hand, and when you are ready, tell him to lie down, at the same time gently, firmly, and speedily pulling on the strap, touching him lightly with a switch. The horse will immediately lie down. Do this a few times, and you can make him lie down without the straps.

"He is now your pupil and friend. You can teach him

anything, only be kind and gentle to him. Love him and he will love you. Shelter him well, groom him yourself. keep him clean, and at night always give him a good bed."

Thus the secret for taming horses, by which Mr. Rarey has made himself so rich and famous, instead of being a divination of his own, was probably obtained by him through some accidental contact with an old volume, which had long disappeared from observation, and hardly held a place in public libraries.

Mr. Bartlett, in the year 1762, says, "The method proposed by Dr. Braeken is to tie up one of the fore feet close, and to fasten a cord or small rope about the other fetlock, bringing the end of it over the horse's shoulders; then let him be hit or kicked with your foot behind that knee, at the same time pulling his nose down strongly to the manger. You will bring him upon his knees, where he should be held till he is tired, which cannot be long, but if he does not lie down soon, let him be thrust sideways against his quarters, to throw him over; by foreigp him down several times in this way, you may teach him to lie down, at the same words you first used for that purpose."

Thus it will be seen how Mr. Rarey *obtained* the knowledge of horse-taming, and naturally possessing the firmness, *fearless energy* and *muscle* sufficient to back the whole, he has become *the horse tamer of the world*.

TANNER'S BLACKING.—Put into a barrel old iron, then nearly fill with soft water, and add a pint of oil of vitriol; stir well, and in a month or two you have as good blacking for the grain-side, as could be made by using vinegar in place of water.

This makes good blacking for boot, shoe, or harness edge, also; adding ivory black, &c. See *Blacking*. Tanners will, of course, first apply the urine before the blacking.

TANNING, Blacking, and Finishing.—*Process for Calf, Kip, and Harnesss in from 30 to 60 days.*—For a 12-lb. calf-skin, take terra-japonica 3 lbs.; common salt, 2 lbs.; alum, 1 lb.: put these into a copper kettle with sufficient water to dissolve by boiling.

The skins, must be limed, haired, and treated the same as for the old process ; then put into a vessel with sufficient water to cover it, with 1 pint of the composition, stirring it well ; add the same amount each night and morning for 3 days ; then add the whole ; handling 2 or 3 times daily all the time tanning ; you can continue to use the tanning liquid by adding each time half the quantity of new liquor, and by keeping these proportions for any amount ; if you desire the leather to be bark colour, put in 1 lb. of sumac.

Kip skins will require 20 days, light horse hides for harness, 30 days, to make good leather, while calf skins will only require 10 days at most. The japonica is put in large cakes of about 150 lbs. One quart of oil of vitriol to 50 sides of leather, with the japonica and alum, leaving out the salt, will very much improve it ; the acid opens the pores, and quickens the process without injury to the leather.

TANNING AND BUFFING DEER SKINS, for Gloves.—For each skin, take a bucket of water, and put into it 1 quart of lime ; let the skin or skins lie in it from 3 to 4 days ; then rince in clean water, hair, and grain ; now pound in good soap suds, for $\frac{1}{2}$ hour ; after which take white vitriol, alum, and salt, a tablespoonful of each to a skin ; dissolve these in sufficient water to cover the skin for 24 hours ; wring out nearly dry, and spread on with a brush $\frac{1}{2}$ pint of currier's oil, and hang in the sun about 2 days ; after which scour out the oil with soap suds, and hang out again until perfectly dry ; then pull and work them until they are soft ; and if a reasonable time does not make them soft, scour out in suds again as before, until complete. The oil may be saved by taking it from the top of the soda. The buff colour is given by spreading yellow ochre evenly over the surface of the skin, when finished, rubbing it well with a brush.

This plan is valuable ; but there are plans of using acid, and if the quantity is not too great, there is no reason why it should not be used ; the only caution necessary is to see that the strength of the acid does not kill the nature of the

leather ; in proper quantities it *tans* only, without destroying the fibre.

TANNING, *Canadian Process.*—The Canadians make four liquors in using the japonica :

First, by dissolving, for 20 sides of upper, 15 lbs. of terra japonica in sufficient water to cover the upper, being tanned. The *second* liquor contains the same amount of japonica, and 8 lbs. of saltpetre. The *third* contains 20 lbs of japonica, and 4½ lbs, of alum. The *fourth* liquor contains only 15 lbs. of japonica, and 1½ lbs. of sulphuric acid ; and the leather remains 4 days in each liquor for upper ; and for sole, the quantities and time are both doubled. They count 50 calf skins in place of 20 sides of upper, but let them lie in the liquor only 3 days.

TANNING DEER SKINS for Whips, &c.—Prepare the skin according to the last recipe, then :

Take oil of vitriol, 1 oz. ; salt, 1 pint ; milk, 3 quarts : mix.

Dip the skin in warm rain water having sufficient saleratus in it to make it rather strong ; work and squeeze it well a few minutes, then wring dry, and put it into the vitriol mixture for 50 minutes, stirring well ; wring out, dry, and work till soft.

TANNING. *French finish for Leather.*—Take a pailful of scraps, (the legs and pates of calf-skins are the best) and put a handful of each, of salt and pulverized alum to them, and let them stand 3 days ; boil them to a thick paste ; in using warm it ; in the first application, put a little tallow with it, and for the second, a little soft soap. The leather will be soft and pliable, like the French calf-skin.

TANNING SHEEP SKINS for Mats, &c.—For mats, take two long-woolled skins, make strong suds with hot water ; when cold wash the skins in it, squeezing them to get the dirt out of the wool ; then wash the soap out with clean cold water. Dissolve alum and salt, of each ½ lb., with hot water, and soak all night in a tub of cold water, and drain, and dry. They need not be tacked if drawn

out several times, with the hand, while drying. While a little damp, take 1 oz. of powdered saltpetre and alum and sprinkle on the flesh-side of each skin, rubbing in well; then lay the flesh-sides together, and hang in the shade for 3 days, turning the under skin uppermost every day, until dry. Then scrape the flesh-side with a blunt knife; remove projecting points, and rub the flesh-side with pumice or rotten stone, and with the hands; they will be white and beautiful. Lamb skins, (or sheep-skins, if the wool is shorn evenly to $\frac{1}{2}$ or $\frac{3}{4}$ of an inch in length) make beautiful and warm mittens for ladies and gentlemen.

TANNING FUR, and other Skins.—*First*,—Soak the skin soft; then remove the fleshy substances and soak in warm water an hour; then,

Take for each skin, borax, saltpetre, and glauber-salts, of each $\frac{1}{2}$ oz., and dissolve in soft water sufficient so as to spread it on the flesh-side of the skin.

Brush it on thickest in the thickest part of the skin, and double the skin together, flesh-side in, keeping it in a cool place for 24 hours.

Second,—Wash the skin clean, and then;

Take sal-soda 1 oz.; borax, $\frac{1}{2}$ oz.; refined soap, 2 ozs; melt them slowly together, but do not boil, and apply the mixture to the flesh-side as at first—roll up and keep in a warm place 24 hours.

Third,—Wash the skin clean, as above, and dissolve 2 ozs. of saleratus in rain water sufficient to well saturate the skin, then,

Take alum, 4 ozs.; salt, 8 ozs.; and dissolve also in hot rain-water: when cool put in the skin for 12 hours; then wring out the water and hang up, for 12 hours or more, to dry. Repeat this last soaking and drying several times, according to the desired softness of the skin when finished.

Lastly,—Finish by pulling, working, &c., and by rubbing with pumice-stone and fine sand-paper. This works admirably on sheep-skins, fur-skins, dog, cat, or wolf-skins, making a durable leather well adapted for washing.

TANNING WITH ACID.—After having removed the hair, scouring, soaking, &c., as in the last recipe, in place of the white vitriol, alum, and salt, as there mentioned, take oil of vitriol, (sulphuric acid) and water, equal parts of each, and thoroughly wet the flesh-side of the skin with it, by means of a sponge or cloth upon a stick; then folding up the skin, letting it lie for 20 minutes only, having ready a solution of sal-soda and water, say 1 lb. to a bucket of water, and soak the skins in that for 2 hours, then wash in clean water and apply a little dry salt, letting it lie in the salt 8 or 10 hours; then remove the flesh with a blunt knife; when dry, or nearly so, soften by pulling and rubbing with the hands, and also with pumice-stone. This is the quickest way of tanning, and by only wetting the skins with the acid, and soaking out 20 minutes, they are not rotted.

Another Method.—Oil of vitriol, $\frac{1}{2}$ oz.; salt, 1 teacupful; milk sufficient to completely cover the skin, not exceeding 3 quarts; warm the milk, then add the salt and vitriol; stir the skin in the liquid 40 minutes, keeping it warm; then dry and work it as before.

TEA OR CUP CAKE.—Four eggs; nice brown sugar, 2 cups; saleratus, 1 teaspoonful; sour milk, 3 cupfuls; melted butter or lard, 1 cupful; half a grated nutmeg; flour.

Put the eggs and sugar into a suitable pan and beat together; dissolve the saleratus in the milk and add to the eggs and sugar; put in the butter and nutmeg also; stir all well; then sift in flour sufficient to make the mass to such a consistence that it will not run from a spoon when lifted upon it. Any one preferring lemon can use that in place of nutmeg. Bake rather slowly.

TEETH, to clean and preserve.—Use salt, and powdered Peruvian bark; they both destroy the animalecules which destroy the teeth.

THIN CAKES.—Flour, 3 lbs.; butter, 6 ozs.; lard, 4 ozs.; 2 teaspoonfuls of baking powder. Mix and knead well. Bake carefully in a quick oven.

TIN ROOFS, *New, to Paint.*—Scrape off the rosin as clean as possible, and sweep the roof. Then dissolve sufficient sal-soda in a bucket of water to make it strong; wash the roof with the soda-water, and let it remain till washed off by the rains, or after a few hours, washing off with clean water.

When dry give it one coat of pure Venetian red, mixed with one-third boiled, and two-thirds raw linseed-oil; the second coat may be any colour desired. The soda-water dissolves the rosin remaining, and the greasy nature of the solder, and of the new tin, so that the paint will adhere firmly. Venetian red is a most durable paint for metallic roofs, but is often rejected for its colour. The above mode will set aside this difficulty.

TIN, *to pearl or crystallize.*—Sulphuric acid. 4 ozs.; soft water, 2 or 3 ozs., according to strength of acid; salt, 1 oz.; mix.

Heat the tin quite hot over a stove or heater; then with a sponge wet the mixture, washing off directly with clean water. Dry the tin; then varnish it with Demar-varnish.

This brings out the crystalline nature of the tin. Used in making water-coolers, spittoons, &c.

TINNING—*Superior to the Old Process.*—Take muriatic acid, 1 pint, and as much pure block and sheet zinc as it will take, in an open dish, or something of that character, as much heat is set free, and bottles are often broken by it; now take sal-ammoniac, 4 ozs.; pulverize it, and add to the other, and boil 10 minutes in a copper kettle—only copper is to be used to boil in.

This will cause the solder to flow without difficulty. Keep corked tight when not in use.

TOMATO.—It is an invaluable article of diet, and has valuable medicinal properties. It is one of the most powerful aperients for the liver, and other organs, answering all the purposes of calomel. It is a sovereign remedy for indigestion. Tomatos may be stewed and seasoned, made into sauce, or ketchup.

TOMATO KETCHUP.—Take a quantity of ripe

tomatos, wash and break to pieces ; put on the fire, and just boil ; take off, and when nearly cool, rub them through a wire sieve ; to this pulp add salt, allspice, cloves, all ground, as much of each as to suit taste ; add vinegar sufficient. Put upon the fire again for 1 hour ; but do not burn. If too thick, add more vinegar. It is a *First rate Ketchup*.

TOOTH POWDER.—Burn hazel nuts in the fire till the flame is gone, and they are red hot, take them out, throw away the shell, and crush the kernel, which will then form an excellent fine charcoal tooth-powder, far superior to that sold in the shops.

TRACING PAPER, *to make*.—Rub the paper with a mixture of equal parts of oil of turpentine and nut oil, and dry it immediately by rubbing it with wheat-flour. If washed over with ox-gall, and dried, it will admit of being written on with ink ; or water-colours may be used.

TRAP SPRINGS, *to temper*.—For tempering cast steel trap-springs, all that is necessary is to heat them in the *dark*, just that you may see it is red, then cool in lukewarm water.

The reason why darkness is required to temper springs is that a lower degree of heat can be seen in the night than by daylight ; and the low heat and warm water give the desired temper.

TREACLE CANDY.--Best molasses (treacle) boiled and worked freely, has a cream shade according to the amount of pulling, and most persons prefer it to the mixture of sugar and molasses.

V

VARNISHES, *to prevent Rust on Iron or Steel*.—Tallow, 2 ozs. ; rosin, 1 oz. ; melt and strain while hot.

Apply a light coat of this, and you may lay by any articles not in constant use, such as knives and forks, or mechanics' tools. But for axes or other new tools, which are

exposed to the air before sold, you will find the following varnish preferable :

Transparent, for tools, ploughs, &c.—Best alcohol, 1 gal. ; gum sandarach, 2 lbs. ; gum mastic, $\frac{1}{2}$ lb. Place all in a tin can which admits of being corked ; cork it tight, and shake it frequently, occasionally placing the can in hot water. When dissolved, it is ready for use.

For Iron and Steel.—Take best copal varnish, and add sufficient olive oil to make it feel a little greasy ; then add nearly as much turpentine as there is of varnish.

Transparent Blue, for Steel Ploughs.—Take Demar varnish, $\frac{1}{2}$ gallon ; finely ground Prussian-blue. $\frac{1}{2}$ oz., mix thoroughly.

For ground steel-ploughs, or other ground steel, 1 or 2 coats of this will be found sufficient to give a nice blue appearance, like highly tempered steel ; some persons may wish a little more blue ; if so, add the Prussian-blue to your liking.

Black, Having a Polish, for Iron.—Pulverized gum asphaltum, 2 lbs. ; gum benzoin, $\frac{1}{4}$ lb. ; spirits of turpentine, 1 gallon ; to make quick, keep in a warm place and shake often ; shade to suit with finely ground ivory black.

Apply with a brush. It ought to be used on Iron exposed to the weather as well as on inside work desiring a nice appearance or polish.

Varnish for Iron.—Asphaltum, 8 lbs. ; melt it in an iron kettle, slowly adding boiled linseed-oil, 5 gals. ; litharge, 1 lb. ; and sulphate of zinc, $\frac{1}{2}$ lb. ; continuing to boil for 3 hours ; then add dark gum amber, $1\frac{1}{2}$ lb., and continue to boil 2 hours longer. When cool reduce to a proper consistence, to apply with a brush, with spirits of turpentine.

VARNISH, Black.—Take spirits of turpentine, 1 gal. ; pulverized gum asphaltum, $2\frac{1}{2}$ lbs. ; dissolve by heat over a stove fire.

It is applied to iron, frames of door plates, back-grounds in cryztal painting, etching on glass, and fence-wire, or screens which are to go into water above mills to turn leaves, drift-wood, &c.

VARNISH AND POLISH for Stocks—German.—

Gum shellac, 5 ozs.; gum sandarach, $\frac{1}{2}$ oz.; Venice turpentine, $\frac{1}{2}$ dr.; alcohol, 95 to 98 proof, 2 qts.; shake the jug occasionally for a day or two, and it is ready for use.

After using a few coats of this, you can have a German polish, by leaving out 4 ozs. of the shellac; and a coat or two of the polish makes an improvement on the varnish, and does not require the rubbing, that it would if the full amount of shellac was used, in the last coat or two. It is recommended also to put upon cuts, sores, &c. burns excepted.

VARNISH FOR HARNESS.—Take 98 per cent of alcohol, 1 gal.; white pine turpentine, $1\frac{1}{2}$ lbs.; gum shellac, $1\frac{1}{2}$ lbs.; Venice turpentine, 1 gill, and lamp-black, 2 ozs.; rub the lampblack first with a little of the varnish.

This varnish has a good polish, and does not crack when the harness is twisted or knocked about.

A varnish for *fair* leather, is made as the above, without lamp-black. The pine turpentine and sweet oil make it pliable, yet not sticky.

VARNISH, for Wood or Canvass.—Take spirits of turpentine, 1 gallon; powdered asphaltum, $2\frac{1}{2}$ lbs.; put them into an iron kettle which will fit upon a stove, and dissolve the gum by heat. When dissolved and a little cool, add copal varnish, 1 pint, and boiled linseed-oil, $\frac{1}{2}$ pint; when cold it is ready for use. Perhaps a little lamp-black would make it a more perfect black.

It is dangerous to do it over a common fire, the turpentine will be very likely to take fire, &c.

This is valuable for wood, iron, or leather; but if for cloth make a sizing by boiling linseed, 1 quart, in 1 gal. of water; apply this for the first coat; secondly, 1 of common thick black paint; and lastly a coat of the varnish.

Some think that sperm oil makes a better gloss.

VARNISH, Transparent.—Best alcohol, 1 gal., nice gum shellac, $2\frac{1}{2}$ lbs. Place the jug or bottle in a situation to keep it a little warm, and it will dissolve quicker than if hot, or left cold.

This article is valuable for any article where you can

show the grain of the wood, and for pine, when you wish to finish rooms, a coat or two of it prevents the pitch from oozing out, which would stain the finish.

To prevent evaporation, add a little more alcohol, and it is as good as before. Some use $3\frac{1}{2}$ lbs. of shellac, but it is too thick to spread well; better apply two or more coats, if necessary. When a black varnish is wanted, mix lamp-black with this.

VELVET, *to raise the surface of*.—Heat a flat iron so much that when a wet cloth is put over it, steam will rise; hold the velvet over it, and the pile will rise. Brush gently the contrary way with a soft brush.

VEAL STEW.—Take 3 lbs. of veal; cut into slices 3 inches long, and 3 inches thick; put a layer of veal into a stew-pot; sprinkle over with a little salt and pepper; take 8 potatoes, slice them, and put a layer of them upon the veal; then a layer of veal seasoned; over the last layer of veal, put a layer of ham, or bacon, or pork, and at the top a layer of potatoes. Onions may be used, if agreeable. Put in water till it rises over the whole.

VICTORIA RELISH.—Put crumbs of bread into a saucepan with cream, salt and pepper. When the bread has absorbed the cream or milk, break in a few eggs, and fry as omelet. Ham and veal finely chopped in would please some people.

VINEGAR, *to make*.—Those persons who retail vinegar, should always have it made under their own eye, because so many unprincipled men enter into its manufacture, as it affords a large profit. Remember—that vinegar must have air as well as warmth, especially if you desire to make it in a short time. When vinegar seems to be “Dying,” so called, add molasses, sugar, alcohol, or cider; for vinegar is industrious; it will either work or die, and when it begins to die it has worked up the material in its shop, and wants more. Remember this in making vinegars, and they will never die, if they have air.


To make Vinegar in Three Weeks.—Molasses, 1 quart; yeast, 1 pint; rain-water, 3 gals. Put all into a jug or

keg, and tie a piece of gauze over the bung to keep out the flies and let in air. In hot weather set it in the sun; in cold weather set it near the fire, and in 3 weeks you will have good vinegar. The cheapest mode of making good vinegar is, to mix 5 qts. of warm rain water with 2 qts. of molasses, and 3 qts. of yeast. Proceed as above. This has 3 or 4 times the strength of much that is sold.

Vinegar in Barrels without trouble.—Those who retail vinegar, can always keep a good supply on hand by having about 2 or 3 barrels out of which to sell, by filling the first one they sell out, before quite empty, with

Molasses, 1 gal.; soft water, 11 gals.

With this proportion fill the barrels; the vinegar and mother which are left in the barrel makes it work much quicker than if put into empty barrels: have as many barrels as your business requires. It is always advisable to have the bung out and a gauze over it for ventilation.

 *Molasses means Treacle.*

From Sugar, &c.—The scrapings and rinsings of sugar and treacle casks afford much material for vinegar making. Each lb. dissolved in 2 gallons of soft water, makes that amount of good vinegar by either of the above plans. Small beer, ale, &c., which have become sour, make good vinegar. Sour ale may require a little water, and they will all need yeast, a quart to each barrel, unless put into barrels which have had vinegar in them, but it will quicken the process in a vinegar cask.

From Acetic Acid and Molasses.—Acetic acid, 4 lbs.; molasses, 1 gal.; put them into a 40 gallon cask, and fill it with rainwater; shake it up and let it stand from 1 to 3 weeks.

If not sufficiently acid, add a little more treacle. Acetic acid is *concentrated* vinegar. Take 1 lb. or 1 pint or any quantity of this acid, and add 6 times as much soft water, and you have instantly as good vinegar as can be made from *cider*.

From Apple Cider.—As some persons will not have any but cider vinegar, I give you the best method of making it:

In a room where it will not freeze; place on end casks,

without heads, to hold as much as you wish to make ; fill these one-third full of soft water, and the other two-thirds with apple-cider ; yeast 2 qts. to each cask.

Then fill up into barrels for sale, leaving a little, say one-eighth in the open barrels, and fill them up with water and cider as before, and it will become good much quicker than before. All cider makes vinegar too strong, and requires much longer time in making. The retailer, by having a barrel of good cider vinegar to sell out of, may keep it up, if, when he draws out 2 or 3 gallons of the vinegar, he will go to his cider, kept for the purpose, and replace the vinegar with the cider ; or if making with molasses and water, fill up the same ; but if all the vinegar be drawn out before it is replenished with new materials, it loses its acidity or sharpness.

W

WALNUTS, to pickle.—Put them into strong salt and water for nine days, and stir them twice a day. Change the salt and water every 3 days. Let them stand in a hair sieve till they turn black. Put them into strong stone jars, and pour boiling aleger over them. Cover them up, and let them stand till they are cold. Give the aleger 3 more boilings, pour it each time on the walnuts, and let them stand till cold between each boiling. Tie them down with a paper and a bladder, and let them stand 2 months. Make for them the following pickle. To every 2 quarts of malt vinegar put $\frac{1}{2}$ oz. of mace, and the same of olives, of black pepper, Jamaica pepper, ginger, and long pepper, 1 oz. each, and 2 ozs. of common salt. Boil it 10 minutes, pour it hot on your walnuts, and tie them down, covered with paper and a bladder.

WALNUT KETCHUP.—Take green walnuts, before the shell is formed, and pound them in a mortar ; squeeze out the juice through a coarse cloth ; put to every gallon of juice 1 lb. of anchovies, 1 lb. of salt, 4 ozs. of Jamaica pepper, 2 of long and 2 of black pepper, of mace, cloves, and ginger, each 1 oz., and a stick of horse-radish ; boil all together till reduced to half the quantity ; put it

in a pot, and when cold, bottle it; it will be ready in 3 months.

WASH BALLS.—Shave thin 2 lbs. of white soap into a vessel; add a cupful of rose-water; pour as much boiling water on as will soften it; put into a brass pan a pint of sweet oil, 4d. of oil of almonds, $\frac{1}{2}$ lb. of spermaceti, and set all over a gentle fire till dissolved; add the soap, and $\frac{1}{2}$ oz. of powdered camphor, with a few drops of spirit of wine; boil 10 minutes, take off, and add any scent you please; pour it into a basin; stir it till it is thick enough to roll up into hard balls, which must be done as soon as possible.

WASHING FLUID.—Sal-soda, 1 lb., stone lime, $\frac{1}{2}$ lb.; water, 5 qts.; boil a short time, stirring occasionally; then let it settle and pour off the clear fluid into a stone jug and cork for use; soak your white clothes over night, in simple water; wring out, and soap wrist-bands, collars, and dirty or stained places; have your boiler half filled with water, and when at scalding heat, put in one common teacupful of the fluid, stir and put in your clothes, and boil $\frac{1}{2}$ hour; then rub lightly through one sud only, rinsing well in blueing water, as usual, and all is complete.

If you wish to wash on Monday, put warm suds to the clothes whilst breakfast is being got ready; then wring out and soap, as above; this will do just as well as soaking them over night.

For each additional boiler of clothes add $\frac{1}{2}$ cupful of the fluid only; of course boiling in the same water through the whole washing. If more water is needed in the boiler for the last clothes, dip it from the sudsing tub. Soak your woollen and calico in the suds from which you have washed the white clothes, whilst hanging them out, dipping in some of the boiling water from the boiler, if necessary; then wash out the woollen and calico as usual—of course, washing out the woollen goods before you do the calico. The fluid brightens instead of fades the colours in calico.

This plan not only saves the two rubbings which women give their clothes before boiling, and more than half of the

soap—does not injure the clothes, but saves their wear in two rubbings before boiling. It is a good article for removing grease from floors, doors, and windows, and to remove tar or grease from the hands, &c. The honour of this recipe is accredited to Prof. Liebig, of Germany.

WASHINGTON PUDDING.—Wash 4 tablespoonfuls of rice. Steep, and then boil till soft, 1 quart of sweet milk sweetened to your taste; butter, 2 ozs.; when nearly cool, add the yolks of 3 or 4 eggs, well beaten, and the grated rind of a lemon. Add the juice of a lemon to the whites of the eggs, and $\frac{1}{2}$ cupful of fine sugar. Pour the batter into a baking dish, and put the whites on the top. Bake till brown.

Use the following sauce :—Beat the yolks of 2 eggs, add sugar to make them sweet. Add $\frac{1}{2}$ cupful of cream and the juice of 2 lemons; flavour with nutmeg.

WATER, to purify.—Take a large tin, or wooden funnel, and place a few pieces of broken glass at the bottom of the pipe. Let the funnel be about two-thirds filled with charcoal, broken very small, but not reduced to powder: put a little more broken glass at the top, to prevent the charcoal from rising; pour the water over; and, even if it be putrid, it will pass through in a few minutes, perfectly clear and sweet. The glass is merely for the purpose of keeping the charcoal in its place, and to prevent the funnel from choking.

WATER GRUEL.—Put a pint of water on the fire. Mix in a basin a large spoonful of oatmeal with a little water; when the water boils, stir in the oatmeal, and let it boil gently about 10 minutes. Strain through a sieve, put in salt, and a piece of butter. Stir it till the butter is melted, and it will be fine and smooth. Sugar, and a spoonful of wine, may be added.

WATERPROOF BLACKING.—Take camphine, 1 pint, and put into it all the India-rubber it will dissolve; when dissolved, add currier's oil, 1 pint; tallow, 6 lbs.; lampblack, 2 ozs. Mix thoroughly by heat.

This is good for old harness or carriage tops. Or, dissolve the rubber in the oil by setting them in a very warm place for a day or two ; and save the camphine, as that is of no use only as a solvent to the rubber.

Water-proof Paste without rubber.—Take tallow, $\frac{1}{2}$ lb.; eastor oil and neats'-foot oil, $\frac{1}{2}$ pint ; and lampblack, $\frac{1}{2}$ oz.; mix by heat. Or, Neats'-Foot oil brought to a proper consistence with a little beeswax and tallow ; coloured with lampblack, will be found proof against snow and water.

WEEDS, to destroy.—The following method to destroy weeds is pursued at the mint in Paris with good effect :

Water, 10 gallons ; stone lime, 20 lbs. ; flour of sulphur, 2 lbs. Boil in an iron kettle ; after settling, the clear part is to be poured off and sprinkled freely upon the weedy walks.

Cure must be taken, for it will destroy weeds ; and as certainly destroy edging and border flowers, if sprinkled on them.

WELDING IRON with little heat.—It is often desirable to weld a small bit of iron upon a large bar, when the large piece must be heated equally hot as the small one. To save this :

Take borax, 1 lb. ; red oxide of iron, 1 to 2 ozs. ; melt them together in a crucible ; and when cold, pulverize it and keep the powder dry for use.

Bring the large piece to a white heat, having a good welding heat upon the small slip ; take the large one from the fire, and sprinkle some of the powder upon the place, and bring the other upon it, applying the hammer smartly, and the weld will be as good as could be made with the greater heat without the powder.

WHEY WINE.—Boil $\frac{1}{2}$ pint of new milk ; as soon as it boils up pour in a glass of white wine ; boil it up and set the saucepan aside till the curd subsides. Pour the whey off, and add to it $\frac{1}{2}$ pint of boiling water, and a bit of white sugar.

Whey may be made of vinegar, and diluted with boiling water and sugar. It is less heating than wine, and if to excite perspiration, answers as well.

WHIGS OR BUNS.—Take $3\frac{1}{2}$ lbs. of flour, and $\frac{3}{4}$ lb. of butter, and rub it well into the flour; take new milk, make it very warm, and with $\frac{1}{2}$ pint of ale yeast, make it into a light paste, put in carraway seeds and spice, make it up, and lay it before the fire to rise; work in $\frac{3}{4}$ lb. of sugar, and roll them pretty thin; put them on tin plates, and hold them before the fire to rise again, before you set them in; the oven must be quick.

WHITE CANDY.—Best brown sugar, $2\frac{1}{2}$ lbs.; the nicest syrup, $1\frac{1}{2}$ pints; boil it very carefully, until when tried, it flies like glass; then draw and work upon the hook until very white.

WHITE POT.—Beat up 8 eggs, (leave out half the whites) with a pint of milk or cream, a little rose-water, nutmeg, and $\frac{1}{4}$ lb. of sugar. Cut a roll into thin slices and pour the milk and eggs over them. Put a piece of butter on the top, and bake it for half an hour.

WHITE POTTAGE, *with a Chicken in the middle*.—To an old fowl, put a knuckle of veal, a serag of mutton, some spice, some sweet herbs, and onions; boil all together; have ready some barley boiled very white, strained through a cullender, with some bread ready toasted in a dish, and a fowl in the middle; green herbs, mineed chervil, spinaeh, and sorrel; pour some of the broth to your bread, herbs, and chicken; add barley well strained, and stew altogether.

WHITEWASH.—Slake quicklime in boiling water, stirring well as you gradually mix. Dissolve in water white vitriol, about $1\frac{1}{2}$ oz. to a gallon of whitewash. The white vitriol, or sulphate of zinc, causes the wash to harden, and prevents the lime from rubbing off. An oz. of salt per gallon should be well stirred in.

WINDSOR PUDDING.—Flour, 1 pint; milk, 3 gills, rich cream, 1 gill, 4 eggs, and a little salt. Pare 6

nice apples, extract the core without cutting them. Mix the batter very smooth, and pour over the apples. Bake 1 hour, or more. Serve with butter sauce sweetened.

WINDSOR SOAP.—Cut some new white bar soap into thin slices, melt it over a slow fire, and scent it with oil of caraway; when perfectly dissolved, pour it into a mould and let it remain a week, then cut it into such sized squares as you may require.

WINE COLOUR, to dye.—For 5 lbs. of goods — canwood, 2 lbs.; boil 15 minutes and dip the goods $\frac{1}{4}$ hour; boil again and dip $\frac{1}{2}$ hour; then darken with blue vitriol, $1\frac{1}{2}$ ozs.; if not dark enough, add copperas, $\frac{1}{2}$ oz.

WINES, Currant, Sherry, &c.—The juice can be used alone, or in combination to make a variety of flavours, &c.

Express the juice; take an equal quantity of boiling water, and pour it on the pressed fruit, let it stand 2 hours, squeeze out as much as there is of juice, and mix; add 4 lbs. of brown sugar to each gallon of the mixture; ferment 3 weeks, without a bung in the barrel, when it is fermented bung it up.

Keep Wines in a cellar, where they will not freeze. The wine will be good or bad, just in proportion to the quantity of water and sugar used. If any spirit be used, let it be pure alcohol, from 1 gill to $\frac{1}{2}$ pint only per gallon, but so much strong juice and sugar, dispense with the use of spirit. Bear in mind that the fruit must be perfectly ripe. Do not let the juice ferment before the addition of the sugar. If bottled always lay them on the side.

WOOL, to cleanse.—Water 3 parts, urine 1 part; heat it very hot, put in the wool a little at a time, so as not to have it crowded; let it remain in for 15 minutes; take it out over a basket to drain; rinse in running water, and spread it out to dry; when the liquor gets reduced, fill it up, in the same proportions, keeping it at hand heat, and not using soap.

WOUND BALSAM, for Horse or Human Flesh.—

Gum benzoin, in powder, 6 ozs.; balsam of tolu, in powder, 3 ozs.; gum storax, 2 ozs.; frankincense, in powder, 2 ozs.; gum myrrh, in powder, 2 ozs.; socotrine aloes, in powder, 3 ozs.; alcohol, 1 gal. Mix all together and put them in a digester, and give them a gentle heat for 3 or 4 days; then strain.

A better medicine cannot be found in the whole *Materia Medica* for healing fresh wounds in every part of the body, particularly those on the tendons or joints. It is often given internally as before, with other articles, to great advantage in all colds, flatulency, and in other debilities of the stomach and intestines. Every gentleman, or farmer, ought to keep this medicine in his house, as a remedy for all cuts, or recent wounds, either among his cattle or in his family. Thirty or forty drops, on a lump of sugar, may be taken at any time, for flatulency, or pain in the stomach; and in old age, where nature requires stimulation.

WRITING UPON IRON AND STEEL.—Muriatic acid, $\frac{1}{2}$ oz.; nitric acid, 1 oz. Mix, when it is ready for use.

Cover the place with melted bees wax; when cold, write the name with an instrument made for the purpose; apply the mixed acids with a feather, filling each letter; let it remain from 2 to 10 minutes, according to the appearance desired. Put on water, to stop the process. Either of the acids, alone, would cut iron or steel, but it requires the mixture to take hold of gold or silver. Wash off the acids and apply a little oil.

Y

YEAST, *from Hops*.—Hops, 1 oz.; water, 3 pints; flour, 1 teacupful; brown sugar, $1\frac{1}{2}$ lbs.; salt, 1 teaspoonful; brewers' or bakers' yeast, 1 gill.

Boil the hops 20 minutes in the water, strain into a jar, and stir in the flour, sugar, and salt; when cool, add the yeast; let it stand in a very cool place.

YEAST, *to make*.—Take a tea-cup or wine-glass full of split or bruised peas, pour on them a pint of boiling

water, and set the whole in a vessel 24 hours on the hearth, or in any other warm place ; this water will be a good yeast, and have a froth on its top next morning. Any quantity may be made in this proportion.

YEAST, *Substitute for*.—Those who are not in the neighbourhood of a bakery, and cannot procure yeast, may make a good substitute as follows : Boil 1 lb. of flour, $\frac{1}{4}$ lb. of brown sugar, and a little salt, in 2 gallons of water for an hour. When milk-warm, bottle and cork close. Ready for use in 24 hours.

YEAST CAKE.—Good sized potatoes, 1 doz.; hops, 1 large handful ; yeast, $\frac{1}{2}$ pint ; corn meal sufficient quantity.

Peel and boil the potatoes, and rub them through a culender ; boil the hops in 2 quarts of water, and strain into the potatoes ; then scald sufficient Indian meal to give consistence ; stir in the yeast and let rise ; then with unsalted meal, thicken so as to roll out and cut into cakes ; dry quickly.

YEAST, *Jug*.—Hops, $\frac{1}{2}$ lb.; water, 1 gallon ; fine malt flour, $\frac{1}{2}$ pint ; brown sugar, $\frac{1}{2}$ lb.

Boil the hops in the water until strong, strain, and stir in the malt flour ; strain again, and boil for 10 minutes ; when new-milk warm, stir in the sugar, and place in a jug, keeping it at the same temperature until it works over ; cork tight, and keep in a cold place.

YELLOW.—For dyeing 5 lbs. of cotton—sugar of lead, 7 ozs. ; dip the goods 2 hours ; make a new dye with bi-chromate of potash, 4 ozs. ; dip until the colour suits, wring and dry, if not yellow enough repeat the operation.

YELLOW, *to dye*.—For 1 lb. of silk—alum, 3 ozs. ; sugar of lead, $\frac{3}{4}$ oz. ; immerse the goods in the solution over night ; take out, drain, and make a new dye with fustic, 1 lb. ; dip until the required colour is obtained. The yellow or green, for wool, works equally well on silk.

EXPLANATION OF TECHNICAL TERMS IN MEDICAL WORKS.

- Abdomen*—The lower front part of the body.
Abortion—A premature birth, or miscarriage
Abortives—That which will cause abortion
Abrasion—Bruising the skin
Abscess—A cavity containing pus
Acetate—A salt prepared with acetic acid
Acidity—Sourness. Acids neutralize alkalies
Acrid—Irritating, biting
Adhesive—Applied to sticking plasters, and to parts adhering from inflammations
Adult—A person of full growth
Albumen—An element found in both animal and vegetable substances, like white of eggs.
Albus—White : hence whites ; fluor albus
Aliment—Any kind of food.
Alimentary Canal—The entire passage through the whole intestines from mouth to anus ; the passage
Alkaline—Having the properties of alkali. Alkalies neutralize acids for the aliment
Alteratives—Medicines to restore healthy action gradually
Alvine—Relating to the intestines
Amenorrhea—Absence of the menses
Anemia—Without blood, or blood without iron
Anodyne—A medicine which will allay pain, and produce sleep.
Anti—Being prefixed to any word signifies against
Antiemetic—That which will stop vomiting ; against emesis
Antiacids—Medicines which neutralize acids
Antiscorbutics—Alteratives for Scrofula ; blood purifiers
Antisyphilitic—Remedy for Venereal diseases
Antisalagogue—Remedy for Salivation
Antiseptic—That which will prevent putrefaction
Antiphlogistic—Remedy for fever and inflammation
Antispasmodic—Remedy for Spasms, cramps, or convulsions
Antimonial—Medicines containing antimony
Antidote—An opposing medicine, used chiefly against poison
Anus—The external opening of the rectum, lower intestine
Aperient—A gentle laxative or purgative
Aqua—Water. Aqua Ammonia—Water of Ammonia
Aromatics—Spicy and fragrant drugs used to prevent the griping of drastic purgatives
Arsenic—A metal, the oxide of which is arsenious acid commonly called ratsbane

- Astringents*—Medicines which constrict, draw up surfaces with which they come in contact ; used in Flooding, Diarrhœa, Whites, &c.
- Balm*—Aromatic and fragrant medicine, usually an ointment [&c.]
- Balsam*—Resinous substances, possessing healing properties
- Belladonna*—Nightshade
- Bergamot*—Perfume made from the lemon peel
- Bile*—A secretion from the liver
- Bilious*—An undue amount of bile
- Bi-tartrate of Potash*—Cream of Tartar
- Blanch*—To whiten
- Bowels*—Intestines
- Bolus*—A large pill
- Bronchia*—Branches of the windpipe [lungs]
- Bronchitis*—Inflammation of the bronchial tubes, which lead into the
- Bronchocœle*—Enlargement of the thyroid gland, enlarged neck
- Butyric acid*—An acid obtained from butter
- Calcium*—The metallic base of lime, (see fluor spar.)
- Calinus*—Sweet flag
- Calcareous*—A substance containing chalk or lime
- Calcined*—Burned so as to be easily reduced to powder
- Calculus*—Stone or gravel found in the bladder, gall ducts kidneys and ureters ; ducts which lead from the kidneys to the bladder
- Callous*—A hard bony substance or growth
- Capsicum*—Cayenne pepper
- Catarrh*—Flow of mucus
- Cathartic*—An active purgative
- Catheter*—Tube for emptying the bladder
- Carminative*—An aromatic medicine. An antifatulent
- Caustic*—A corroding or destroying substance, as nitrate of silver, potash, &c.
- Citric acid*—Acid made from lemons
- Chronic*—Of long standing
- Collapse*—A recession of the blood from the surface
- Coma*—Stupor
- Constipation*—Costiveness
- Contagious*—May be given to another by contact
- Congestion*—Accumulation of blood in a part, unduly
- Convalescence*—Restoration to health
- Counter*—To work against, as counter-irritant, Spanish-flies, baths to the feet, &c
- Cuticle*—The outer or first portion of the skin, which consists of three coats
- Datura Stramonium*—Stink-weed, jimson, &c
- Diaphoretics*—Medicines which aid or produce perspiration
- Decoction*—To prepare by boiling
- Dentifrice*—A preparation to cleanse the teeth
- Defecation*—To pass the feces, or to go to stool
- Dentition*—Act or process of cutting teeth
- Desiccation*—The act of drying
- Demulcent*—Mucilaginous, as flax-seed and gum arabic
- Dermoid*—Resembling, or relating to the skin

- De'tergents*—Cleansing medicines, as laxatives and purgatives
Diagnosis—A discrimination of disease by the symptoms
Diaphragm—Midriff
Diarrhæa—Looseness of the bowels
Digest—Assimilation or conversion of food into chyme—to prepare medicines with continued, gentle heat
Discussient—A medicine to scatter or drive away tumors
Diuretic—That which increases the amount of urine
Diluted—Reduced with water, as dilute alcohol, half alcohol and half water
Digitalis—Fox-glove, a narcotic
Dorsal—Having reference to the back
Douche—A dash, or stream upon any part
Dram—Sixty grains, or a tea-spoonful
Dulcamara—The bitter-sweet, or woody nightshade
Dyspepsia—Difficult digestion
Dysphonia—Difficulty in speaking
Dysuria—Difficult or painful mriation
Eau—Water
Eau de Cologne—Cologne water
Ebullition—A boiling
Electic—Chosen
Electic Physician—One who is liberal in view, independent of party, and who favours reform and progress in medicine
Effervesce—To foam
Efflorescence—Redness of the general surface
Efete—Worn out, wasted matter
Ehuterium—Fruit of the wild cucumber, a hydragogue
Electuary—Medicine prepared of the consistence of honey
Elixir—A tincture prepared with more than one article
Emesis—The act of vomiting
Emetics—Medicines which produce emesis or vomiting
Emmenagogue—A medicine which will aid or bring on the menses
Emollients—Softening and screening medicines, slippery elm bark, flax-seed, gums &c
Emulsion—Mucilage, from the emollients
Ennui—Lassitude, dullness of spirit, disgust of condition, &c
Enema—An injection by the rectum
Epi—Above, or over
Epidermis—Outer skin
Epigastrium—Region of the pit of the stomach
Epilepsy—Convulsive fits, with loss of sense for the time
Epiglottis—Trap-door cartilage at the roof of the tongue, preventing food or fluid, from entering the windpipe
Epistaxis—Bleeding at the nose
Ergot—Spurred rye
Erection—Wind from the stomach, belching
Eruption—Pimples or blotches on the skin, or pustules from small pox
Eschar—A slough on the surface
Escharotic—That which will destroy the flesh [alcohol
Essential—Having reference to essences made from essential oils, and

- Ether*—A volatile fluid
Ethereal Oil—Volatile oil
Eustachian Tube—A tube leading from the side of the throat to the internal ear
Eversion—Turning inside out
Evacuation—Discharge by stool
Evaporation—Escape in vapour
Exacerbation—Violent increase in disease {&c.
Exanthemata—Eruptive disease, as small pox, scarlet fever, measles,
Excrement—The feces, that which passes by stool
Excretion—That which is thrown off, become useless
Excitation—Abrasion, bruise
Exhalents—Vessels which throw out fluid upon the external or internal surface of the body
Expectorants—That which produces, or aids a discharge of mucus from the bronchial tubes, or from the lungs
Excision—The cutting off an extremity
Extremity—Applied to the arms and legs, called upper and lower extremities
Extirpation—The cutting out, or removal of a part
Extract—To take out, as a tooth, to extract a ball or any foreign substance from a wound—an active principle obtained from vegetables.
Express—To press out juices
Excrescence—An unnatural growth
Extravasation—A collection of blood into a cavity, or under the skin
Facial—Belonging to, or having reference to the face
Farina—Meal, or flour, from vegetables
Farcy—A disease of the lymphatic vessels in the skin of the flanks of a horse
Fauces—The pharynx and back part of the mouth
Fascicular—Collected in bundles
Feces—That which passes by stool
Febrile—Having reference to fevers. *Febrifuge*—Medicines to drive away fever, producing perspiration
Felon—A deep abscess in the finger, involving the bone, because under the periosteum, the membrane which covers the bone
Femor—The thigh bone. *Femoral*—Relating to the thigh
Ferment—To oxidize, to effervesce, to work, as emptyings, beer, wine, cider, &c. *Fermentation*—Effervescence, both heat and moisture being necessary to keep it up
Ferri Limatura—Iron filings, very valuable in female debility, and for males of a weak habit of body. *Ferrum*—Iron
Fever—That which 'Old School Physicians' call a disease, whilst the Thomsonians say it is an effort of nature to throw off disease; but Electrics take it as an indication that the circulating medium is not regular, and go to work at once to equalize the circulation, by the use of diaphoretics, with tonics and detergents, which soon set all right; for fever and perspiration cannot long exist together.
Filter—To strain through paper made for that purpose
Fibre—A very small thread-like substance of animal or vegetable matter

- Fibula*—The smallest bone of the leg below the knee
Fistula—An ulcer
Flabby—Loose and soft to the touch
Flaccid—Flabby, soft, relaxed
Flatulence—Gas in the stomach
Flatus—Inflation of the stomach or bowels with gas
Fluoric Acid—A fluid obtained from the fluor spar combined with sulphuric acid
Flooding—Uterine hemorrhage
Fluor Spar—Fluoride of calcium
Fluor—An increased discharge, a flow. *Fluor Albus*—White flow, leucorrhœa whites, &c.
Flux—A flow, diarrhœa
Formula—Medical prescription
Friction—Rubbing with a dry hand, or coarse cloth
Fumigate—To smoke a room, or any article needing to be cleansed
Fundament—The anus
Fulminating Powder—An explosive preparation, used in fireworks
Function—The particular action of an organ, as the function of the stomach, liver, lungs, heart, &c
Fungus—Spongy flesh in wounds, proud flesh, a soft cancer, which bleeds upon touching its broken surface
Furor—Very violent delirium, not accompanied by fever
Fusion—Anything fused or melted
Galbanum—A resinous gum, from a genus of plants
Gall—Bile
Gall Bladder—A bag which receives the gall or bile, through ducts, from the liver, delivering it to the stomach, in health, through the duct called communis choledochus
Gall Stones—Hard biliary concretions found in the gall bladder, and sometimes causing death, from not being able to pass through the ductus communis
Galla—The nut-gall, an excrescence found upon the oak
Gallic Acid—An acid from the nut-gall
Gallipot—A glazed jar, used for putting up gummy extracts
Galvanic—Having reference to Galvanism
Gamboge—A drastic purgative
Ganglion—A knot, or lump on tendons, ligaments, or nerves
Gangrene—Partial death of a part, ending in entire mortification of the part, and sometimes of the whole body
Gaseous—Having the nature of gas
Gastric—Of, or belonging to the stomach
Gastric Juice—Secretion of the stomach
Gastrodynia—Pain in the stomach, sometimes with spasms of the stomach
Gastritis—Inflammation of the stomach
Gelatine—Isinglass. *Gelatinous*—Like jelly
Genitals—Belonging to generation, the sexual organs
Gentian—A European root, possessing tonic properties
Knee—The knee
Genus—Family of plants, a group, all of a class or nature

- Genuflexion*—Bending the knee, kneeling
Germ—The vital principle, or life-spark
Gestation—Pregnancy
Gland—Secreting organs having ducts emptying into cavities, which often become obstructed, causing them to enlarge; as the thyroid gland in the neck, causing bronchocele
Glans—A gland
Gleet—Chronic gonorrhea
Globules—Small round particles, having special reference to particles of the red part of the blood
Glossa—The tongue; a smooth tongue
Gloss—To give a lustre: to comment; to write or make explanations
GLOSSARIST—A writer of glosses or comments. *GLOSSARY*—An explanation of words *GLOSSARIAL*—Containing explanations
Glossitis—Inflammation of the tongue
Glottis—The opening in the windpipe, at the root of the tongue, the larynx covered by the epiglottis
Gluten—Coagulated lymph, white of an egg, a principle in wheat and other vegetables
Gonorrhea—An infectious discharge from the genital organs
Gout—Painful inflammation of the joints of the toes, or of the fingers
Granule—A small particle of healthy matter, not pus *GRANULATION*—Heaping up of an ulcer or wound with healthy matter
Gravel—Crystalline particles in the urine
Green-Sickness—Chlorosis, debility requiring iron
Gutta—One drop
Gutta-Percha—Dried juice of the genus of trees *Leosandra gutta*
Guttural—Relating to the throat
Gymnasium—A place for sportive exercise
Gypsum—Sublimate of lime, more commonly called plaster of Paris, because first introduced from that place
Habit—Good or bad habit, constitutionally, or prejudicially predisposed to do some particular thing; medically, as consumptive habit, rheumatic habit, &c
Hema—Blood, prefixed to other words
Hematemesis—Hemorrhage from the stomach
Hematuria—Hemorrhage of the bladder
Hemoptysis—Hemorrhage from the lungs
Hemorrhoids—Piles, bleeding piles
Henbane—Hyoscyamus
Hereditary—Disease from parents
Hernia—Rupture, which permits a part of the bowel to protrude
Herpes—Disease of the skin
Hiera Picta—A medicine containing aloes
Humerus—The single bone of the upper arm
Humeral—Pertaining to the arm
Humors—The fluids of the body, excluding the blood
Hydragogues—Medicines which produce watery discharges, used in dropsy, as elaterium
Hydrargyrum—Metallic mercury, quicksilver, Doctors' name for calomel

- Hydrocyanic Acid*—Prussic acid, nothing more poisonous
Hydrofluoric Acid—Same as fluoric acid
Hygea—Health
Hygiene—Preserving health by diet and other precautions
Hypo—Signifies low, a low state of health, more annoying to the sufferers than their friends who are constantly boring them about it; called hysterics in women, (from hysteria, the womb or uterus) but blues only, when it gets hold of men; they come from the same cause, general debility
Hypoglossitis—Under the tongue
Hysteria—The uterus (womb), also disease, depending upon, or caused by uterine irregularities
Hysteritis—Inflammation of the uterus
Ichor—An acrid, biting, watery discharge from ulcers, often corroding, eating the surface
Icterus Albus—Chlorosis, whites, etc.
Icterus—Jaundice, a bilious disease, which shows itself by yellowness of the eyes and skin
Ignition—Catching fire, from Ignis, fire
Ileus—Cholic in the small intestines
Iliac—Situated near the flank
Iliac Region—Sides of the abdomen between the ribs and the thighs
Imbecile—One of weak mind, imbecility
Imbibe—To absorb, to drink
Imbricate—To overlap, as tiles on a house
Immerse—To plunge under water
Immobile—Immovable, as stiff joints
Imperforate—Without a natural opening
Impervious—Closed against water
Impetigo—Tetter
Imponderable—Not having weight, as light or electricity
Impoverished—Exhausted vitality
Impotence—Sterility, not being able to produce
Impregnation—The act of producing
Incision—Act of cutting
Incombustible—Incapable of being burned
Incompatibles—Medicines which ought not to be mixed, or given together
Incontinence—Not being able to hold the natural excretions
Incorporate—To mix medicines together
Incubation—The hatching of eggs, slow development of disease
Indication—That which shows what ought to be done
Indigenous—Peculiarity of a country, or of a small section of that country, applied to disease, plants, &c
Indigestion—Dyspepsia
Indolent—Slow in progress, applied to ulcers and tumors, which are slow and with but little or no pain
Induration—Hardening of any part of the system by disease
Infectious—Communicable, from one to another
Inflammation—Attended with heat, redness, swelling, tenderness, and often with throbbing

- Inflatus*—Distention, blown up with wind, or filled up with gas, as the stomach, bowels, &c.
- Infusion*—Medicines prepared by steeping in water, not by boiling
- Influenza*—A disease affecting the nostrils, throat, &c., of a catarrhal nature
- Inguinal*—In the groin
- Ingredient*—One article of a compound mixture
- Inhalation*—Drawing in breath
- Injection*—Any preparation to be introduced by the rectum, &c.
- Inorganic*—Matter not having organs all alike, as metals
- Insanity*—Derangement of the mind
- Insertion*—The attachment of muscles and tendons to the bones, which they move by contraction
- Inspiration*—The act of drawing in the breath
- Inspissate*—To thicken by boiling, to make what is called the concentrated extracts, desiccation
- Instinct*—An involuntary action, as closing the eyelids breathing, &c., natural perception of animals
- Integument*—A covering, the skin
- Inter*—A prefix denoting between
- Intercostal*—Between the ribs
- Intermission*—Time between paroxysms of fever, &c.
- Intermittent Fever*—Fever which comes on at regular periods, between which periods there is little, and sometimes no fever, an interval
- Internal*—Upon the inside
- Interosseous*—Between the bones
- Interval*—The period between the paroxysms of periodical disease, as ague, &c.
- Intestines*—The contents of the abdomen
- Intestinal Canal*—Embracing the duodenum (the first division below the stomach,) the jejunum, (the second division of the small intestines,) the ileum, (the third and longest portion of the small intestines,) the cæcum, (the first portion of the large intestine,) the colon, (the large intestine,) and the rectum, (the lower bowel.)
- Intolerance*—In medicine, applied to the eye, as intolerance of light; to the stomach, as intolerance of food
- Inversio Uteri*—Inversion of the uterus
- Inversion*—A turning inside out
- Irreducible*—Applied to hernia, and to joints which have been put out and cannot be put back to their place
- Ischuria*—Not being able to pass the urine
- Issue*—Sore made as a counter-irritant, to draw irritation from a diseased part
- Itch*—Psora, scabies, a catching eruption of the skin
- Itis*—An addition to a word, denoting inflammation, as pleuritis, pleurisy, &c.
- Ivory Black*—Animal charcoal
- Jaundice*—A disease caused by the inactivity of the liver, or ducts leading from it
- Jelly*—Gelatin in a fluid state, as applied to medicine

- Jesuits' Bark*—First name of Peruvian bark, from its having been discovered by Jesuit missionaries
- Jugular*—Applied to the veins of the throat
- Jujube*—An Indian fruit, something like a plum, used in coughs ; a kind of lozenge
- Kali*—Potash
- Kelp*—Ashes of sea-weed
- Knot*—Surgeons tie their knot by passing the thread twice through the loop, which prevents slipping
- Labia*—Lips
- Labia Pudendi*—Lips, or side of the vulva
- Labial*—Of, or belonging to the lips
- Labour*—Child-birth, parturition
- Laboratory*—A place of chemical experiments, or operations
- Lancinating*—Sharp, piercing, as lancinating pain
- Laryngeal*—Of the larynx
- Larynx*—The upper part of the throat
- Laryngitis*—Inflammation of the throat
- Latent*—Hidden, as latent heat
- Lassitude*—Weakness, a feeling of stupor
- Laxative*—A very gentle cathartic
- Leptandrin*—Powder made from the leptandrin virginica, blackroot
- Leucorrhea*—Fluor albus, whites, chlorosis, etc
- Lerigate*—To reduce to a very fine powder
- Ligature*—A thread ; to ligate, to tie with a ligature
- Located*—Fixed, seated upon some organ
- Lingua*—The tongue
- Linguist*—A speaker, one who understands different languages
- Liniment*—A fluid preparation to be applied by friction
- Liver*—The largest gland, the largest organ of the body
- Lithontriptic*—A medicine reported to dissolve gravel, or stone in the bladder
- Livid*—A dark coloured spot on the surface.
- Loins*—Lower part of the back
- Lotion*—A preparation to wash a sore
- Lubricate*—To soften with oil, or to moisten with a fluid. The internal organs are covered with a membrane which throws out the lubricating fluid, enabling them to move easily upon each other
- Lute*—A paste with which to close chemical retorts, the casein, curd of milk, is used for that purpose
- Lymph*—A thin colourless fluid carried in small vein-like vessels called lymphatics
- Macerate*—To steep, to soften by soaking
- Mal*—Bad. mal practice, bad practice, not according to science
- Malformation*—Irregular, unnatural formation
- Malaria*—Bad gases, causing disease, supposed to arise from decaying vegetable matter
- Malignant*—A pestilential, and generally dangerous disease, as Cholera
- Mamma*—The female breast, which is composed of glands that secrete the milk, upon the principle that the liver secretes bile ; each

- organ for its specific purpose ; but secreting organs, or glands, are the more liable to get obstructed, thus producing disease
- Mastication*—The act of chewing
- Masturbation*—Excitement, by the hand, of the genital organs. The most injurious, health-destroying, soul-debasing, of all evils introduced into the world ; for its frequent repetition dreadfully injures the nervous system, prostrating the energies, destroying the memory, and the life-principle, as well as the principles of morality which ought to govern every human being, between himself and his Creator
- Maturity*—Become ripe, arrived at adult age, beyond further growth
- Materia*—Matter, healthy substance. *MATERIA MEDICA*—The science of medicine, and medical combinations
- Maturation*—Formation of pus, unhealthy matter
- Matrix*—The womb
- Meconium*—The first passages after birth
- Medical*—Relating to medicine
- Medicated*—Having medicine in its preparation
- Membrane*—A thin lining, or covering, skin like, as the peritoneum, which lines the cavity of the bowels and covers the intestines ; and the periosteum, membrane, which covers the bones, etc
- Medicament*—A remedy
- Medicinal*—Having medical properties
- Medullary*—Like marrow, brain-like
- Mel*—Honey
- Menstruation*—Monthly flow
- Mentha Piperita*—Peppermint
- Median*—The middle
- Mellifluous*—Flowing with honey, sweet, delicious ; akin to luscious, mellow
- Menorrhagia*—Excessive flooding
- Micturition*—To urinate, to pass the urine
- Midwifery*—The act of assisting at child-birth
- Minim*—About one drop, one-sixth of a fluid dram
- MINIMUM*—The smallest ; the smallest dose, the opposite of maximum
- MODUS OPERANDI*—The way in which medicines act, applicable also to any action, the way of doing it
- MORBID*—Unhealthy
- MORBUS*—A disease ; hence, cholera morbus, disease of the bowels
- MORDANT*—That which fastens the colours in dyeing, as alum, cream of tartar, argol, vitriols, tin, liquor, &c.
- MUCUS*—Animal mucilage
- MUCOUS MEMBRANE*—The membrane which lines the stomach, &c.
- MUCILAGE*—The watery solution of gum, or elmbark, etc
- MURIATIC*—Having reference to sea salt
- MURIATIC ACID*—Marine acid, often called hydrochloric acid
- MUSCLE*—A bundle of fibres
- MUSCULAR*—Having reference to the muscles, strong built
- MYRRH*—A resinous gum
- Narcotics*—Stupefying medicines, producing sleep
- Nares*—The nostrils

- Nasal*—Of the nose
Nausea—Sickness of the stomach, may increase until vomiting takes place, or it may not
Nauseant—That which produces nausea
Navel—Centre of the abdomen
Necros—Death
Necrosis—Death of a bone
Nephritis—Inflammation of the kidney or kidneys
Nephros—The kidney
Nervous—Easily excited
Nervine—That which will allay, or soothe nervous excitement
Neuralgia—Pain in the nerves
Nitre—Saltpetre
Nocturnal—Occurring in the night
Nitrate—Nitric acid combined with alkalis or alkaline salts
Normal—In a natural and healthy condition
Nostrum—A medical preparation
Nothus—Spurious, illegitimate, bastard
Nudus—Nude, without clothing
Nutrition—Nourishment *Nutritious*—Nourishing
Obesity—Corpulence, excess of fat, or flesh
Obstetrics—The science of midwifery
Oculus—The eye *OCCULIST*—An eye-doctor
Oleaginous—An oily substance
Omentum—The caul, peritoneal covering of the intestines
Opacity—Darkness, obscurity
Opaque—Not transparent, dense
Ophthalmos—The eye
Ophthalmia—Disease of the eye, inflammation of the eye
Opiate—An anodyne
Organ—A part of the body, which has a certain work to perform, called the functions of organs, as the stomach, lungs, womb, etc
Organic—Bodies made up of organs. *ORGANISM*—Vital organization
Organized—Furnished with life
Orgasm—The closing excitement of sexual connection
Origin—The point of commencement
Orifice—An opening
Os Tince—Mouth of the womb, or uterus
Ossæous—A bony substance *OSSIFICATION*—Becoming bone; from *ost*, or *osteo*, a bone, or like a bone
Ostealgia—Pain in a bone
Osteoma—Tumor, like bone
Ostitis—Inflammation of a bone or bones
Otic—Having reference to the ear. *OTITIS*—Inflammation of the ear
Otorrhea—Discharge from the ear
Ova—An egg, made up of little eggs
Ovaria—Testes; generally applied to the female; female testes, (two egg-shaped bodies, made up of little particles or eggs,) having an attachment to the uterus in the broad ligaments, which support that organ, having tubes, or ducts, opening from them into the uterus, called Fallopian tubes, from the man's name who first gave a des-

- cription of them. One of the particles is thrown off at each menstrual flow.
- Oviparous*—Birds, or any animals that produce their young from eggs, or by eggs
- Ovum*—An egg
- Oxalic Acid*—An acid found in sorrel, very poisonous
- Oxide*—A combination of oxygen with a metal, or fluid, as oxygen combined with vinegar-fluid, forms vinegar, oxygen combined with iron, forms oxide of iron, rust of iron, etc
- Oxygen*—One of the elements of the air an acidifying (souring) principle, and an element (a particle or part) of water
- Oxymel*—A preparation of vinegar and honey, from mel, honey
- Ozæna*—Fetid ulcer of the nose, or fetid discharge from the nose
- Pabulum*—Food; aliment
- Pad*—A cushion
- Palliative*—That affords relief, only
- Palpitation*—Unhealthy, or unnatural beating of the heart
- Pan*—As a prefix, means all
- Panacea*—Remedy for all diseases, consequently (speaking ironically) any patent medicines
- Paralysis*—Loss of motion, numb-palsy
- Partus*—Labour; the young when brought forth
- Parturition*—Child-birth
- Paroxysm*—A fit of disease occurring at certain periods
- Petal*—A flower leaf, as rose leaves
- Phthisis*—A wasting, consumption
- Pathos*—A disease **PATHOLOGY**—The doctrine of disease
- Pectoral*—Pertaining to the breast
- Pediluvium*—A foot-bath
- Pendulous*—Hanging down
- Pepsine*—A peculiar substance in the stomach, aiding digestion
- Peptic*—Digestive; hence, dyspeptic, not digesting
- Penis*—The male organ of generation
- Pereolation*—Running through some substance, straining
- Premonitory*—To give a previous notice, as premonitory symptoms
- Peri*—Around, a covering
- Pericardium*—Around the heart, sac containing the heart
- Pericarditis*—Inflammation of the pericardium
- Perin*—A testicle, male organs, corresponding with testes, in females, with this difference, however, that with males they are upon the outside, whilst with females they are upon the inside of the body
- Perinæum*—The parts between the anus and the organs of generation or genitals
- Perineal*—Relating to the region of the perineum
- Periodically*—Returning at a certain time
- Perissteum*—The membrane which covers the bones
- Perspective View*—As it appears to the eye at a certain distance
- Perturbation*—Disturbance
- Perversion*—An unhealthy change; to change from its proper or natural course
- Pessary*—That which will support, or hold up the womb, in prolapsus

- Phagedena*—An eating and fast-spreading ulcer
Pharmacy—The art of combining and preparing medicines
Phlegm—Mucus from the bronchial tubes, the throat
Phlogistic—Tendency to inflammation
Phosphorus—An inflammation and luminous substance, prepared from urine and bones
Phosphate—Phosphoric acid in combination with metals, as phosphate of iron, phosphate of lime, etc
Piles—Tumours at, or in the anus; sometimes protruding; often attended with hemorrhage, thence called hemorrhoids
Peperine—A preparation from black pepper, considered valuable in ague
Placenta—After birth, which has a connection to the womb, and to the child, during pregnancy: but is naturally thrown off by the violent contractions of the womb, at this period, there being no further use for it
Plethora—Over fulness; if healthy, causing obesity, corpulence
Pleuritis—Inflammation of the pleura, pleurisy
Pleura—The serous membrane covering the lungs, and folding upon the sides
Pneumon—The lungs. *Pneumonia*—Inflammation of the lungs
Podophyllin—A powder made from the podophyllum peltatum, mandrake root
Pomum—The apple; hence, pomace, mashed apple
Potassium—The basis of potash
Potus—A drink: hence, potion, a medicated drink
Predisposition—A tendency to a certain disease
Pregnancy—Being with child
Prognosis—The art of guessing how a certain disease will terminate
Prolapsus—A falling *Prolapsus Ani*—Falling of the anus *Prolapsus Uteri*—Falling of the uterus
Prostration—Without strength
Prussiate—A compound with prussic acid
Prussic Acid—Hydrocyanic acid; one of the most virulent poisons in existence
Psora—The itch
Pubes—The prominence at the lower front part of the body
Puberty—Full growth; an adult; perfection
Pubic—Having reference to the region of the pubes
Pudendum—The female organs of generation
Puer—A boy, a child
Puerpera—A woman who has just brought forth a child; hence, puerperal fever, fever at, or soon after child-birth
Pulmo—A lung *Pulmonitis*—Inflammation of the lung or lungs
Pulmonary—Relating to the lungs, as pulmonary balsam, pulmonary wafers, etc
Pulvis—A powder; hence, pulverize, to make fine
Pupil—The dark circle in the eye
Purgative—A gentle cathartic
Pus—Unhealthy matter
Pustule—A slight elevation, having pus

- Putrefaction*—Decomposition by fermentation, rottenness
Putrid—Rotten ; decomposed
Pyrogligneous Acid—An acid extracted from wood
Quassia—A bitter tonic ; the chips of the wood are used
Rachis—The spine
Rachitis—Rickets, bending of the spine, and sometimes the long bones of the limbs ; may be also enlargement of the head, bowels, and the ends of the long bones
Radius—The bone of the upper arm
Radial—Having reference to the upper arm
Radiated—Diverging from a centre
Radix—A root
Ramus—A branch. *Ramification*—A branching out
Rancidity—Rancid, stale ; applied to oil, fat, butter, &c
Rash—A redness of the skin, in patches
Ratsbane—Arsenious acid, arsenic
Rattle—Noise passing through mucus as in croup
Reaction—To return after recession
Recession—Striking in, the blood, or disease, going to the internal organ
Rectum—The lowest portion of the intestines
Reduce—To set a fracture, or to return a hernia
Regimen—Regulation of diet and habits, to preserve health, or to cure disease
Relapse—Recurrence of disease after an improved appearance, which is generally worse than the first attack
Relaxation—Losing the healthy tone of any part, or the whole system
Repletion—Fulness
Reproduction—Generation, procreation
Respiration—Breathing, including both inspiration, and expiration
Resolution—A return to health, applied to inflammations
Retching—An effort to vomit
Retention—Delay of the natural passage of the urine or feces
Revulsion—A drawing away any disease by draughts, or blisters, irritating plasters, etc.
Rheumatism—Inflammation of the fibrous tissue, mostly confined to the large joints
Ricini Oleum—Castor oil
Rigor—Coldness, with shivering
Rochelle Salts—A mixture of tartrate of potash and soda
Rubefacients—Medicines which cause redness of the skin, as mustard, radish leaves, etc
Rupture—Hernia ; by some, called a breach
Saccharine—The properties of sugar
Saleratus—A salt between carbonate and bi-carbonate of soda
Saliva—The secretion of the mouth, spittle ; hence, salivation, an increased flow of saliva
Salt—A compound of acid with an alkali, or metal
Saltpetre—Nitrate of potash
Salubrious—Promoting health, wholesome, healthy
Sanative—A curative medicine

- Sanguis*—Blood
Sanguineous—Bloody—Sanguineous discharge, as bloody-flux
Santonin—A powder obtained from worm-seed
Sarcoma—A fleshy tumour, generally of a cancerous nature
Scabies—The itch
Scirrhus—A hard tumour, generally of a cancerous nature
Scrofula—A constitutional tendency to diseases of the glands
Scrotum—The sack which encloses the testicles
Sedative—Composing, calming, soothing
Sedlitz—A village in Bohemia ; hence sedlitz powders, which originated in that place
Sinapis—Mustard ; hence sinapisms mustard powders
Slough—Death of a part, allowing to come out from the healthy part
Stimulant—A medicine calculated to excite an increased and healthy action
Styptic—To stop bleeding
Snake-root—Common or Virginian snake-root ; but black snake-root is the black cohosh
Spasm—Cramp, or convulsion
Specific—A remedy having a uniform action, producing health
Sperm—Seminal fluid, now more often called the semen, seed
Spermatic—Having reference to the testicles, or ovaries
Spina—The back bone, hence, spine
Stitch—A spasmodic pain
Stoma—The mouth
Stomatitis—Inflammation of the mouth
Strangulation—Choking ; also applied to hernia which cannot be reduced
Sudor—Sweat ; hence, sudorific, causing sweat
Sulphate—A combination with sulphuric acid
Sulphuric Acid—Oil of vitriol
Suppression—An arrest of a natural discharge
Suppuration—Production of pus
Sympathy—Affected by the disease of another organ, as sick-head-ache from overloading the stomach
Symptom—A sign of disease
Syncope—Swoon, fainting
Syphilis—Disease from sexual connection with those who have venereal disease
Tannic Acid—An acid from oak bark, an astringent
Tartaric Acid—An acid from cream of tartar, found in grapes
Tenesmus—Difficulty and pain at stool, with a desire to go to stool often
Tent—A roll of lint or cloth to keep wounds open until they heal from the bottom
Testes—Testicles
Therapeutics—Relating to a knowledge of treating disease, the curative action of medicine
Thorax—The chest
Tibia—The large bone of the lower leg
Tonsils—Glands on each side of the throat

Trachea—The windpipe

Translation—Disease going to some other organ

Trituration—Rubbing into a powder

Tumour—An enlargement of a portion, usually of the external part

Ulna—Small, or under bone of the arm

Umbilicus—The naval

Ureter—Duct leading from the kidney to the bladder

Urethra—Duct leading out from the bladder

Uterus—The womb

Vagina—The passage from the womb to the vulva

Venery—Sexual indulgence

Vermifuge—Having the property to destroy worms

Virus—Contagious poison

Vulva—External opening of the female genitals

Whites—Fluor albus

Yeast—The principle of fermentation

Zenci Sulphas—Sulphate of zinc, white vitriol



